

## Gewurztraminer Réserve 2019



The Gewurztraminer varietal is pink with white fruit and juice. It produces powerful wines with exuberant fruit character. The bouquet is intense and develops rich aromas of exotic fruit (passion, pineapple, litchi), flowers (roses) and spices (pepper, cinnamon)



**2019:** Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Golden yellow hints. Nice aromatic intensity and exotic fruits. Light, round, well-balanced, good persistence, finishing on spicy notes.



Aperitif, oriental and Asian cuisine (Thai, Chinese, Moroccan and Indian), Roast meat combined with exotic fruits, spiced salads, fruit pies and crumbles, blue cheeses.



Alcohol : 13,31% vol.  
Residual sugar : 18,39 g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 2,74 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET

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