

Gewurztraminer Reserve 2020



Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



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)



2020 : Another early ripening vintage, the wines of 2020 embody the sunlight of the warm, dry summer we had this year. A cool but sunny spring followed a mild winter. The vines continued to grow steadily after an early bud break, which occurred during the calm of the first lockdown. Flowering at the end of May signaled the strong probability of an early harvest, with the first grapes picked on the 26th of August. The wines of the 2020 vintage are fruit forward and balanced and benefit from an excellent tannin structure.



- 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 : 13,58% vol.
Residual sugar : 16,46 g/l
Total Acidity: H₂SO₄ : 0,61 g/l



DRY DRY-MEDIUM SWEET-MEDIUM SWEET