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AOC ALSACE
GEWURZTRAMINER 2017
Old vines



Grape variety : 100% Gewurztraminer

Type of soil : silty sand + clay at 250m high

Age of the vines : Planted between 1980 and 1990

Alcohol : 13.5 %

Total acidity : 3.23 g/l h₂so₄

Residual sugar : 40 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice and spontaneous fermentation with natural yeasts during 5 months. Ageing on fine lees until bottling.

Tasting notes :

The wine is dressed in a bright gold robe. The nose is fruity, with typical notes of gewurztraminer. The mouth is delicate with a beautiful harmony, fruity notes and floral aromas, it has a great length.

Food and wine pairing suggestions :

As pre-dinner drink but also pairs well on smoked salmon and foie-gras, spiced salted-sweetened dishes such as tajine or asian cuisine.

