



Vignoble Luc Faller
51, route des vins
67140 Itterswiller, Alsace, France

Tel : +33 888 551 42

E-mail : contact@vignoblelucfaller.com

Site internet : <https://vignoblelucfaller.com>



AOC ALSACE Gewurztraminer 2015 – Late harvest



Grape Varieties : 100% Gewurztraminer

Type Of Soil : Silty Sand At 250m High

Age Of The Vines : late 70's, early 80's.

Alcohol : 12.07%

Total Acidity : 2.96g/L H₂SO₄

Residual Sugar : 87 g/L

Harvest : Handpicked Grapes

Winemaking Process :

Grapes directly pressed in our pneumatic press. Cold settling of juice between 13 and 14 °C and spontaneous fermentation with natural yeasts. Bottled in the Spring of the next year.

Tasting Notes :

Very beautiful golden color. The nose is rich. The first impression is flattering, rich in aroms going through litchi notes, quince paste with cardamom.

The finish is spiced by a candied ginger hint.

Food And Wine Pairing Suggestions :

Asian cuisine goes particularly well with this type of wine. Otherwise, try a citrus chicken salad or strong cheeses such as maroilles, munster or blue cheese!

