

DOMAINE DU MOULIN DE DUSENBACH®



FINE WINES AND CREMANT FROM ALSACE

The Wines A.O.C. Alsace

GEWURZTRAMINER

Masterpiece of the Alsace wines, the Gewurztraminer is well-known all over the world. Strong and spicy, it develops mellow fruit flavors and a high level of concentration.

VINTAGE : 2012

TERROIR : Marl-limestone, shale and sand.

GRAPE VARIETAL : 100% Gewurztraminer OUTPUT : 55 hl/ha

HARVEST : only manual

EXPOSITION : South-west / South-east

COLOR : white

TYPE : medium-dry wine

ESTIMATED AGE OF THE VINES : 25 years

AVERAGE PLANTING DENSITY : 4800 vines/ha

AGEING : oak casks and inox tanks

KEEPING : 3 to 6 years

TASTING COMMENTS : Floral and fruity nose lightly spicy, smooth, well-balanced and concentrated. Sweet finish.

VINIFICATION : Slow fermentation with controlled temperature.

FOOD AND WINE MATCHING : Spicy food, Asian food, strong cheese (Munster, Roquefort)

TO BE SERVED : 8-10°C

TOTAL ACIDITY : 4.47 g/l

PH : 3.58

RESIDUAL SUGAR : 26 g/l

ALCOOL CONTENT : 12.80 % Vol.

