
Gewürztraminer de Rorschwihr



This type of terroir gives a powerful structure, richness, spicy aromas and long life to its wines and is ideal for Gewürztraminer. This Gewürztraminer comes from several vineyards from Rorschwihr and is not vineyard specific. The grapes are harvested at optimum ripeness when the pip's color has become brown, fermentation starts on its own with indigenous yeast and will stop by itself.

Grape varieties : Gewürztraminer

Soil : Clayey, marly-limy

Alcohol : 13%

Tasting notes :

Spicy with ginger and cinnamon and some orange peel on the nose. Big and bold. The palate is more subdued and elegant, with still some spice but also some grapefruit and a good balance. A rather opulent wine with a lot of fruit, spices, and a good acid backbone. Ideal with Spicy Asian food.

