



Gewurztraminer 2022 Kugelberg - Moelleux / Medium sweet

Grape variety:

Gewurztraminer

Parcels situation:

Plot of Rorschwihr, on a hillside, on the place called Kugelberg. East exposure, on clay-limestone soils and hard limestone bedrock. Deep and stony soils with very good wine potential.

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.

Organic wine.

Tasting :

- *Colour* : Gold yellow, with amber-color reflection, brilliant.
- *Aromas* : Intense. Pleasant and subtil young aromas : young rose, lychees. Fresh nose. Overripe banana and cinnamon second smell.
- *Mouth taste*: Sweet first impression and delicate freshness, intensive bouquet of roses, lychees, mango and almond paste. Heady and persistent wine. Interesting bitterness. Toasted scent. Fresh, fine and long wine.

Advices :

- *Wine and food harmony* : Nice for an aperitif, with a dessert like Alsace plum tart, light chocolate cakes, biscuits, almond pastes, fruit salads... Harmonious with Alsace cheese (Munster). Very interesting with Asian food.
- *Service temperature* : 10°
- *Ageing* : 10 years

