RUHLMANN – Gewurztraminer *"Vieilles Vignes" 2017*

WINEMAKER	André Ruhlmann
WINERY	Ruhlmann
APPELLATION	Gewurztraminer
REGION	Alsace
GRAPE VARIETAL	100% Gewurztraminer
TERROIR	These thirty to eighty-year-old Gewurztraminer vines are planted in rich soils of clay and limestone. They are very deep-rooted, producing more limited amounts of small but concentrated grapes.
CULTURE & VINIFICATION	The grapes are harvested by hand and the whole berry is pressed pneumatically. Traditional fermentation is through a temperature-controlled process, and aging is on fine lees in stainless steel vats for 6-12 months.
TASTING NOTES	Eye: yellow, with a hint of pink and a fine luster. Nose: aromas of exotic fruits, flowers, and spices Palate: a pleasant initial taste, becoming stronger later; a well-balanced, robust wine with a round body.
FOOD PAIRING	Perfect with full-flavored foods like Middle Eastern, Thai, and sushi or as an aperitif and even dessert.
TEMPERATURE	Serve chilled, between 8-10°C (47-50°F)
WHEN TO DRINK	Now and up to 6 years, all year long.
TECHNICALS	Alcohol: 13%

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