RUHLMANN – Gewurztraminer *"Vieilles Vignes" 2018*

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 the 21 acres (8.5 ha) vineyard with a rich soil made of clay and limestone. The vines are very deep-rooted, producing more limited amounts of small but concentrated grapes. Yield: 5.18 tons/acre (70 hl/ha)
VINIFICATION	The grapes were hand-harvested starting September 10th and the whole berry is pressed pneumatically. A cold static settling followed with traditional fermentation through a temperature-controlled process. Aging is on fine lees in stainless steel vats for 6-12 months and finishes with a cross-flow filtration before bottling.
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 foie gras, cheese platers, full-flavored foods like Middle Eastern, Thai, sushi and even desserts!
TEMPERATURE	Serve chilled, between 8-10°C (47-50°F)
WHEN TO DRINK	Now and up to 6 years, all year long.
TECHNICALS	Alcohol: 13.5%, Total Acidity: 1.92 g/l, PH: 3.77, Residual Sugar: 33.3 g/l
PRODUCTION	6667

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