

# RUHLMANN – Gewurztraminer “Vieilles Vignes” 2020



## 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 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 platters, 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%

## PRODUCTION

5000 cases