

LES CEPAGES

# Le Gewurztraminer Réserve

## GENERAL INFORMATION

The Gewurztraminer varietal is pink with white fruit and juice. It produces powerful wines with exuberant fruit character. The bouquet is intense and develops rich aromas of exotic fruits (passion, pineapple, lychee), flowers (roses) and spices (pepper, cinnamon).



## VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

## VINTAGE 2018

Very mild temperatures in mid-April encouraged rapid budding and very strong vine growth. Mild and sunny flowering period produced grapes of a nice size - a good omen for the harvest conditions. An exceptionally sunny and hot summer followed. The wines of the 2018 vintage are characterised by structure and fullness and retained an astonishing freshness despite the hot August days.

## TASTING NOTES

The nose is fine and presents a great aromatic richness with notes of sweet spices (cinnamon, cardamom) and exotic fruits (mango, papaya, and guava). On the palate, it shows a great complexity: supple and ample, with persistence on spicy and mango flavours.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

## FOOD & WINE PAIRING

This wine accompanies aperitifs, Asian cuisine and exotic food, sweet and sour dishes, strong cheeses, or tarts and fruit based desserts.

## TECHNICAL ANALYSIS

Alcohol: 13,48% alc./vol.

Residual Sugar: 17,4g/L

Total Acidity  $H_2SO_4$ : 3,1g/L



[www.lucien-albrecht.com](http://www.lucien-albrecht.com)  
[contact@lucien-albrecht.com](mailto:contact@lucien-albrecht.com)



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