

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).

AWARDS

Bronze Medal International Wine Challenge 2020
89 pts Wine Enthusiast 2020
96 pts Decanter 2020
90 pts James Suckling 2021



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 2019

Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest, which began in the first days of September. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.

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: 13,60% alc./vol.

Residual Sugar: 16,80 g/L

Total Acidity H_2SO_4 : 2,92 g/L



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