

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER
Lieu-Dit ROTENBERG 2015
ORGANIC WINE



Appellation

AOC Alsace

Grape Variety / Age Of The Vines

100% Gewurztraminer / 40 years on average

Ageing

5 to 7 years

Tasting notes

Eye: gold yellow and clear colour

Nose: expressive floral nose with some roses hints, fragrances of apricot and tropical fruits

Mouth: lovely structure, well-rounded and balanced with a pleasant acidity.

Food & Wine

This aromatic wine is matching well with strong flavoured fish and meat dishes, smoked salmon, appreciated with sweet and sour dishes, spicy cuisine as well as strong cheeses.

Origin

The Rotenberg terroir is made up of a clay-limestone soil, facing eastward, erected on the south and the plain giving fine and very elegant wines.

Its name comes from the surface layer of the Vosges sandstone (rot=red) that covers it.

Vintage

This year, all the conditions point to a very great vintage year of 2015!

The winter was not particularly harsh, and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June, in favorable climatic conditions. The heat of June and July promoted vine growth, but soon a dry period set in. The high temperatures (over 40 C at the beginning of July!) were accompanied by intemperate weather episodes, fortunately, the rains of mid-August arrived in a timely fashion. The vines reacted impressively with a renewal of growth and an accelerated ripening of the grapes. At the end of August, the vines displayed perfect health.

The climatic conditions for the commencement of harvesting are ideal. The grapes are in absolutely perfect health. In addition, the sunny days and chillier nights have helped preserve the freshness of the grapes.

Alcohol content: 14°35 ‹ Residual sugars: 26.9 g/L ‹ Total acidity: 3.8 g/L
Bottles produced: 3 119 bottles ‹ Harvest date: 29th of September, 2015