

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## GEWURZTRAMINER « EVIDENCE » 2018 ORGANIC WINE



### Appellation

AOC Alsace

### Grape Variety

100% Gewurztraminer

### Ageing

5 to 7 years

### Tasting notes

Eye: clear, pure, with golden yellow hints.

Nose: intense, very expressive floral nose with some roses hints, delicately spicy (cinnamon).

Mouth: the texture is harmoniously balanced, smooth and spicy. Full-bodied and powerful wine with a long and lingering finish.

### Food & Wine

Happy match for fish in spicy sauces (ginger sauce, sea bass with fennel), smoked salmon, appreciated with sweet and sour dishes, ethnic spicy dishes (Thai, Indian or Chinese), vegetable curries as well as strong cheeses as Munster, Epoisse, Blue cheese or Brie de Meaux.

### Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

### Vintage

There is no doubt that this 2018 vintage will go down in history, both in terms of the unusual climatic conditions that marked the year, as well as the progress and quality of the harvest.

Throughout the year, the weather conditions were dreadful! During the first 7 months, Alsace recorded the equivalent of one full year of rainfall, allowing the soils to replenish their water reserves. Despite this, the growth cycle has been done perfectly. While budburst was later than in previous years, flowering was very fast and very early (late May), underlining the earliest maturity of the vintage. But the most important thing was that, despite the heavy rainfall, the vineyard sanitary conditions could be preserved, enhanced by the 2nd warmest summer since 1900! Indeed, the summer 2018 was marked by the almost continuous persistence of temperatures above seasonal values and by an exceptional heat wave that affected the entire country from 24 July to 8 August.

The conditions of the harvest were absolutely exceptional, with perfect quality and quantity.

Alcohol content: 14°41 ‹ Residual sugars: 24.8 g/L ‹ Total acidity: 4.1 g/L  
Bottles produced: 18 000 bottles ‹ Harvest date: 2<sup>nd</sup> of October, 2018