

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER
Lieu-Dit ROTENBERG 2016
ORGANIC WINE



FR-BIO-01
Agriculture France

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, spicy and citrusy fragrances, cinnamon, ginger, mango. On aeration, ripe aromas of white pepper and peppermint appear.

Mouth: lovely structure, well-rounded and balanced, exotic fragrances (passion fruit, pineapple) and rose notes. Unctuous with a pleasant acidity, the palate is long and persistent.

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

After the dry summer and autumn of 2015, the first half of this year was marked by heavy precipitation. This phenomenon linked to low spring temperatures highly retarded the vegetative cycle. Happily, those temperatures increased around the beginning of May, which allowed a vegetative cycle rebound. Given this surrounding humidity, the threat of mildew was palpable in the whole vineyard.

Flowering started in mid-June and lasted approximately 15 days in rather difficult conditions as a result of persisting rainfalls and temperatures which were far below normal for the season.

Even though July was also dominated by water, a warm and dry weather settled from the beginning of August. The vineyard also experienced a heatwave during the second half of August. Those high temperatures allowed to maintain very satisfying sanitary conditions. Producers were able to notice that maturities pursued their evolutions in a positive way with interesting acidity levels and most importantly, in an optimum sanitary state.

Alcohol content: 13°09 ‹ Residual sugars: 18.9 g/L ‹ Total acidity: 3.9 g/L
Bottles produced: 6 635 bottles ‹ Harvest date: 2nd of November, 2016



2019 - 90 pts

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2020 - 92 pts