

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER « EVIDENCE » 2020 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety

100% Gewurztraminer

Ageing

5 to 7 years

Tasting notes

Eye: clear, pale yellow colour.

Nose: very expressive, spicy nose with great lychee notes.

Mouth: ample and round, very aromatic. Persistent, powerful but elegant, fresh and fruity palate.

Food & Wine

It's a gastronomic wine which will pair very well with exotic and ethnic food (Indian, Asiatic, Antillean cuisine...), recipes made with fruits (duck in orange sauce, pork "filet mignon" with pineapple...), smoked fish and curries of rice and vegetables.

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 2020 will long be remembered as a special year! Nature has offered wines of exceptional quality as to forget the daily troubles related to the global COVID 19 pandemia.

The unusually mild temperatures in winter 2020 and the fine weather which followed have clearly marked the precocity of this vintage. The spring conditions were particularly ideal for the full development of the vines, due to sunlight and exceptionally mild temperatures. Low precipitation have threatened an early drought as in 2003, but regular rains from mid-June onwards have improved soil moisture considerably for vines culture. July will remain an historic month since it was quite simply the driest month ever recorded in Colmar! It has firmed the vintage precocity and a very heterogeneous maturity through the vineyard.

The harvest began the 24th of August at a steady pace. Warm, sunny days were followed by cool nights, preserving the aromatic potential and acidity in the grapes.

The health status of grapes was perfect to obtain fleshy well balanced white wines, fruity and crunchy, taut with ample acidity and a great aromatic purity.

The red wines are full-flavoured of red fruits, concentrated with silky tannins.

Alcohol content: 14°57 ‹ Residual sugars: 18.1 g/L ‹ Total acidity: 4.4 g/L
Bottles produced: 9 050 bottles ‹ Harvest date: 14-15-21st of September, 2020