

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER
Lieu-Dit ROTENBERG 2019
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, perfumes of flowers predominate, evoking the nice scent of rose petals. On aeration, ripe aromas of white pepper and spices appear.

Mouth: lovely structure, well-rounded and balanced, flavours of quince, yellow peach, clove and pepper.

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

Finesse, elegance, precision, balance, subtlety, fruitiness... The praises fly for this 2019 vintage.

To start with, let's first remember the key events of 2019.

After a soft winter, cold and humidity set in from March to mid-April delaying the budburst of the vine. May was particularly cool with some frosts, fortunately without any consequences. These adverse weather conditions contributed to the slowing growth of the vine. The flowering period for instance (mid-June), has been very long, more than 3 weeks late compared to 2018.

Starting from mid-June, a dry and very warm weather has finally settled in Alsace. High temperature records have been even broken the 30th of June, with 38°C in Colmar! Due to the summer conditions, the growth vine was sustained. The rainfalls in August were very beneficial for the most delicate soils thus far under water stress, and catching up on the vine growth.

Harvest conditions were absolutely exceptional. The warm, dry and mild weather recorded during September led to the perfect grapes maturity and well-balance sugar/acidity, heralding on great wines.

All the professional are ready to re-sign for such a vintage, the vinifications being so serene allowing the production of elegant, fruity wines with much clarity.

Alcohol content: 13°93 ∞ Residual sugars: 13.8 g/L ∞ Total acidity: 5.1 g/L
Bottles produced: 4 043 bottles ∞ Harvest date: 24th of October, 2019

www.gustavelorentz.com

info@gustavelorentz.com

Grands Vins d'Alsace Gustave Lorentz - 91 rue des Vignerons - F.68750 BERGHEIM (Haut-Rhin - France)
S.A.S. G.LORENTZ au capital de 425.768 € - N°SIRET 916 720 279 00030 - APE 1102B - R.C. COLMAR B