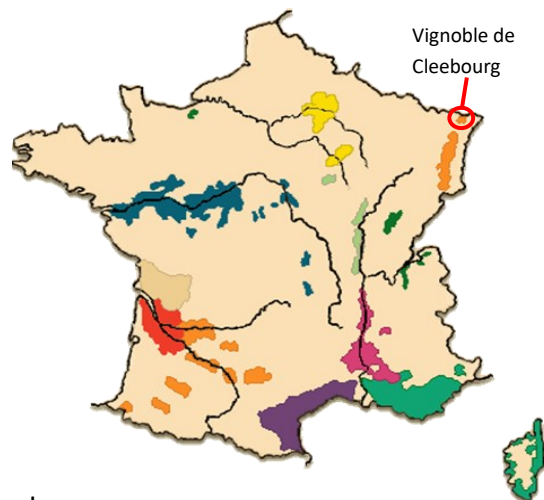




# Gewurztraminer Grande Reserve



**Production site:** Wine-making region of Cleebourg, on the village of Cleebourg, Rott, Steinseltz, Wissembourg, Oberhoffen and Riedseltz (Alsace, France)

**Terroir:** clay and silty

**Cultural practices:** yield's control, soil's work and management of the vine, take particular care of the wines

**Vinification:** Selection of the grape during the harvest, slow and respectful pressing of the harvest. Cold settling, alcoholic fermentation in thermoregulator's vat. Filtration of the base wine on tangential filter.

**Tasting:** A yellow brilliant and clear colour with golden reflections. This wine has an expressive nose largely with flowers and soft spices, as well as jasmine, rose, and clove flavour. This Gewurztraminer, elegant and streamlined, has a mouth largely fruity with a subtle freshness who gives a perfect parity for the gastronomy. The finish is persistent based on notes with spice sound.

**Harmony gourmand:** Aperitif and gastronomic wine. Remarkable for the Asian food and the sweet and savoury dishes. To try on the well-seasoned cheeses or sweet dishes.

**To serve fresh between 8 and 10°C, in stemmed glasses.**

*Can be appreciated immediately but can be better in the wine cellar during a minimum 5 years.*

Alcohol : 13.50 % vol.    Sugar 12.52 g/l    Acidity g/l H<sub>2</sub>SO<sub>4</sub> : 2.55g/l



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