

AOP Alsace

GEWURZTRAMINER

TRADITION

medium dry



KIEFFER

JEAN-CHARLES & GERALD

Mechanical harvest and pneumatic press. The wine is vinified in thermo-regulated stainless steel vats. Ageing on lies for a few months. Filtration and then bottling after Easter.

Intense nose reveals tropical fruits notes (mango, lychees), sichuan pepper and rose petals hints. A tender touch of sweetness on the mouth creates a subtle balance.

Exotic gastronomy: thai curry, creole cuisine, spicy sautéed udon...

Plots: "Jungfeld"

Exposure: Plateau

Yield: 50 hL/ha

Total acidity: 5,5 g/L

Residual sugar: 14 g/L

Vintage: 2021

