



VINS D'ALSACE

WUNSCH et MANN

WETTOLSHEIM
ALSACE - FRANCE

GEWURZ SEC

Vin biologique certifié FR-BIO-01



APPELLATION	AOC ALSACE GEWURZTRAMINER
TERROIR	Clay-Limestone
CEPAGE	100% Gewurztraminer
ELEVAGE	Glass Lined Tank
AGING POTENTIAL	4 - 5 years
ANALYSE	ABV: 12.56% Tartaric Acidity: 5.6g/l R.S: 4.2 g/l

DEGUSTATION ET CONSEIL DU VIGNERON :

Rediscover Gewurztraminer in a completely different style: dry, lively, and mineral. On the nose, we find the complexity of Gewurztraminer with notes of apricot, ripe fruit, and bergamot. But on the palate, it remains racy and dry, lively in a gastronomic style, like other aromatic grape varieties such as Sauvignon or Viognier. It has a crispness and a fresh, lingering finish.

Enjoy it as an aperitif (especially with cod fritters or vegetable spring rolls) or with a meal, paired with fish cooked with Indian curry or Thai influences with coconut milk, or with marinated white meats. Also a great accompaniment to sushi.