



JEAN-FRITZ

GEWÜRZTRAMINER

ABOUT

Jean-Fritz – half German, half French – is the epitome of the Southern Palatinate savoir-vivre: the love of wine, food and social life. For this ideal he not only goes to his limits, but literally goes beyond them, day after day!

TASTING NOTES

The scent is seductive and reminiscent of ripe lychee, orange blossoms, peonies and a hint of pepper. Full-bodied on the palate, concentrated with a lot of balance thanks to its light acid structure. Wonderfully harmonious finish with lots of spice.

FOOD PAIRINGS

Cheese, fish, truffles, egg dishes and shellfish.

VINIFICATION

Hand-picking only the best grapes, gentle processing, spontaneous fermentation and aging in stainless steel tanks. Without any fining.

GRAPES | Gewürztraminer

STYLE | Semi-dry

LOCATION | 50% DE / 50% FR

ALCOHOL | 12.5%

ACID | 6.7 g/L

RESIDUAL SUGAR | 17.9 g/L

ALLERGENS | Sulfites



VDP. DIE PRÄDIKATSWEINGÜTER