

ALSACE: GEWÜRZTRAMINER

Style

White, dry, rich & complex.

Region

Alsace.

Wine Maker

Charles Schléret

Appellation

Alsace

Cépage

100% Gewürztraminer

Tasting Note

This benchmark Gewürztraminer has beguiling rose water and lychee aromas and a rich complex palate with subtle spicy undertones.

Serve with

Munster cheese or spicy (Thai / Indian) dishes.

Cellarage

It will age happily for 3-5 years.

Vinification

Hand harvested grapes, gathered at optimum ripeness, are de-stemmed and pressed and then vinified in enamel fermentation tanks prior to filtration and bottling the following spring.

History

Monsieur Schléret lives on the south bank of the river Fecht in Turckheim where he works about 15 acres planted with every example of Alsatian grape. His is the archetypal one man operation and he is known internationally for his fastidiously produced, pure, fruit driven wines.

Gewürztraminer derives its name from the Traminer grape that has been grown in Alsace since at least 1551 and is thought to have come from the Italian village of Tramin (or Termeno) in the region of Trentino Alto Adige. The Gewurz prefix denotes the grapes unique spicy character.

