

DUTTENBERG GEWURZTRAMINER VIEILLES VIGNES 1983

WINE

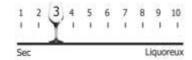
Gewurztraminer Varietal:

1983 Vintage:

Certification: Wine made from grapes produced using

sustainable agriculture methods

Alcohol: 14,5 % vol September 1984 Bottling: Sweetness: **SEMI-DRY**



ROCK and VINE

DUTTENBERG Terroir:

Rock's or soil: Clay

Orientation: North East Age of vines: 35 ans Production: 25 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, October 1983

Vinification: Pneumatic pressing - cold-must-settling for 36 hours -

fermentation with natural yeats - aged on fine lees in

oak barrels

TASTING Very rich, spicy nose with honey aromas, candied fruit,

cinnamon and gingerbread on the palate, a fine

balance between fatness and minerality.

Food & wine pairing Perfect with foies gras - desserts, to finish a meal in

style





