

DUTTENBERG GEWURZTRAMINER VENDANGES TARDIVES 2015

WINE

Varietal: Gewurtraminer

Vintage: **2015**

Certification: Organic Wine certified by Ecocert FR-BIO-01

Alcohol: 13,5 % vol Bottling: September 2016

Sweetness: SWEET

ROCK and VINE

Terroir: **DUTTENBERG**

Rock's or soil: Marn - Clay

Orientation: East
Age of vines: 30 ans
Production: 25 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, October 2015

Vinification: Careful selection in vineyards, pneumatic pressing,

cold-must-settling for 36 hours - fermentation with natural yeats - aged on fine lees in oak barrels

TASTING

Spicy, rich Honey taste, well balanced minerality and

richness

Food & wine pairing Duke Lever or dessert



GRESSER

VENDANGESTARDIVES

