
GEWÜRZTRAMINER GRAND CRU “EICHBERG”

Selected from the best parcels, this Grand Cru Gewürztraminer is excellent.



Bottle Size: 750 mL

UPC Number: 875734008062

Vintage: 2012
Producer: Domaine Zinck
Country: Alsace, France
Composition:
100% Gewürztraminer

WINEMAKER NOTES:

Its off-dry style makes our Gewürztraminer Grand Cru Eichberg a versatile food wine. Try pairing with fresh peach and prosciutto salad, spicy Asian cuisine, including prawn coconut curry and roasted or grilled meats with fruit sauces or chutneys. Pungent blue cheese and Munster cheese are classic pairings. Then again, this is a luscious wine that is incredible all on its own. Serve at 8 -10°C. Enjoy now or cellar up to 10 years or more.

TASTING NOTES:

Pale gold in color. Alluring delicate floral aroma mingle with layers of peach, nectarine and fresh ginger spice. On the palate, featuring an elegant and a blissful freshness.

PRESS:
WE 93

VINEYARD:

The Grand Cru Eichberg is located in the village of Eguisheim. Below the three castles, situated between 220 and 340m high and South-East facing, this vineyard is sheltered by the Vosges foothill. This site gets advantage of its dry and warm microclimate. The subsoil consists of calcareous conglomerates and marls of the Oligocene. These elements provide this wine opulence, finesse and stunning fruitiness. Our 50 year old vines are farmed entirely by hand. Organic farming (uncertified).

VINIFICATION:

The fruit was pressed slowly, racked clean and fermented in stainless steel tanks to preserve the signature fruit flavors. Developed on the lees for 10 months in the stainless steel tank. This is to illustrate the sophisticated expression of the unique terroir of Eichberg.

VITICULTURE:

Winter started mild with absence of rain and intense cold snap arrived in February. Warm March encouraged early bud break, but the cool months of April and May slowed the vegetative cycle which led the flowering began at the end of May. Humid weather in June saw the vines respond with the development of mildew which took over in July. Our vineyard crew had to be vigilance and very high temperatures in August limited the effects, but slowed maturity in some plots. Cooler autumn months along with further assistance by rigorous leaf plucking enhanced excellent fruit ripening and phenolic development. Entirely hand-harvested in early October.



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