



Hospices de Colmar

Gewurztraminer

Grape varieties: Gewurztraminer

Origin: Vineyard on the plain, in the heart of the “Harth” of Colmar, meaning arid land

Vinification: Manual harvesting, pneumatic pressing of whole bunches, static cold decanting. Fermentation at controlled temperature. Racking after fermentation, blending of the different varieties and ageing on fine lees.

Soil: Gravelly, located on the alluvial cone of an ancient glacial stream, the Fecht. These filtering soils, which heat up quickly in spring, benefit from an exceptional microclimate, as average annual rainfall is less than 550mm.

Tasting notes:

- **Color:** Golden Yellow

- **Nose:** This wine enhances the flavors of candied fruit and toast with hints of rose.

- **Palate:** Great concentration on the palate and a beautiful harmony, this wine is very promising.

Serving condition in F°: 46 - 50

Alcohol content: 13

Cellar potential: 5 to 7 years



Non contractual pictures