



JOSEPH CATTIN



Gewurztraminer

Flavorful with rich aromas and distinctive notes of ripe tropical fruits, this wine can be enjoyed alone or paired with spicy and exotic cuisine, strong cheeses or desserts.

Region

Alsace.

Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Soil

Mostly clay–limestone soil.

Varietal

100% Gewurztraminer.

AOC

Alsace.

Farming

Sustainable practices.

Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Gewurztraminer is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes

Color: Rich gold.

Nose: Complex, exotic and spicy with flavors of lychee, mango and rose.

Palate: Exotic, aromatic, spicy and round.

Serving suggestion:

Serve chilled.

Perfect on its own, our Gewurztraminer is excellent with spicy dishes such as Indian and Thai food. It also pairs well with strong cheeses and desserts.

Ageing: Drink now or within the next 5 years.