



JOSEPH CATTIN



Gewurztraminer Reserve

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 aromas.



The tank is thermo-regulated to ensure low temperature fermentation (between 12°C-18°C) that will preserve the flavors of the grape. After the fermentation our Gewurztraminer is aged for approximately 6 months before being bottled. It will then reveal its varietal specificities married to Alsace's unique terroir.



Tasting notes

Color: Rich gold.

Nose: Complex, exotic and spicy with notes 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.

