



ALSACE

Gewurztraminer

You are invited to enjoy a moment of Convivial Pleasure

For Convivial Pleasure

Sensations...

This Gewurztraminer develops an intense and complex bouquet of violet, rose and lychee giving way to peppery notes on the end palate.

Food and wine suggestions

The perfect apéritif wine to get your appetite going, or for the end of your meal paired with a Munster or a fresh fruit salad.

Terroir

Domaine Rieflé's terroirs are located throughout the communes of Pfaffenheim, Rouffach, Westhalten and Soultzmatt on the fracture zones of the Marbach and Ohmbach faults. They form a mosaic of highly fragmented geological compartments. Our AOC Alsace vineyards are mainly situated on sedimentary soils of varying depths. Our GEWURZTRAMINER parcels lie on the sandstone-scrée marls of the Bergweingarten.

Serving

10 - 12°C

alcohol: 13°

tartaric acid: 6.92 g/l

residual sugar: 7 g/l