

# Alsace Gewurztraminer 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



**Origin:** Domaine Specht

**Alcohol:** 13.26 %

**Residual Sugars:** 18.2 g/L

**Tartaric Acid:** 4.07 g/L

**Tasting:**

- Gold Color
- Floral with aromas of a spicy fruits salads
- Full body with a Good length thanks to the acidity and the residual sugar

**Food Pairing:**

- Oriental and spicy dishes
- Desert
- Strong cheese

To be served at 8° to 10° C.