



# EDMOND RENTZ

## Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

7 route des Vins - 68340 ZELLENBERG Tel. 03 89 47 90 17 info@edmondrentz.com

[www.edmondrentz.com](http://www.edmondrentz.com)



## GEWURZTRAMINER GRAND CRU FROEHN 2019

### TASTING NOTES:

Middle sweet wine. This Gewurztraminer Grand Cru is rich bodied with great aromatic style. Elegant bouquet with wild flowers, rose and lithis aromas. Generous with a fine acid body.

**GRAPE VARIETY:** Gewurztraminer 100%.

**SOIL:** calcareous, clay, limestone

**VINES' AGE:** 35 years old

**EXPOSURE:** South, south west

### WINEMAKING TECHNIQUES:

The grapes are handpicked during October. The berries are selectionned. Pneumatic presses with low pressure programmes are used. Stainless steel tanks and wooden casks under temperature control are used for fermentation and ageing. This method guarantee aromas' persistence and the perfect balance.

Before bottling, the wine is analysed, tasted and filtrated to ensure its perfect biological stability.

### GASTRONOMICAL ADVICE:

This wine can be drunk as aperitif, with foie gras, pork and poultry dishes in spiced sauce, exotic recipes, asian food, strong cheese and fruits tarts.

**SERVICING TEMPERATURE:** Serve it fresh, 8°C

**AGEING:** 8 years.