

Steingold Gewurztraminer A.O.C. Alsace

∴ Alcohol 13,5% alc./vol.

Grape varieties Gewurztraminer

Terroir Limestone and chalky-clay

Harvesting Handpicked

Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Againg in vats for 5 months before bottling.

Tasting Notes

Golden color with silver lights. Complex and very fresh nose revealing a large aromatic range: fruity flavours with white fruits (peach, Williams pear, litchee, muscat grape), spicy aromas (ginger-cumin) and honey floral notes ending with almond paste and candied citrus fruit.

Well-balanced on the palate, this wine oscillates between freshness and sweetness, offering a harmonious association between purity and complexity with a hint of chili and mildcurry. Very long and persistant aromatic finish. Thanks to these qualities, this product was awards a gold medal at the San Francisco International Wine Competition.

Food Pairing

A treat as a pre-dinner drink. This wine will go well with that sauce shrimps, American style monkfish, almonds trout, candied lemon tagine, lamb curry, cumin Munster, bleu de bresse, almond paste, white fruits pies and crumbles, exotic fruit salads.

- Serving Temperature etween 10 and 12°C
- Ageing Potential

Can be conserved for up to 10 years

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STEINGOLD was created for the festivities associated with the 50th anniversary of Cave des Vignerons





Steingold Gewurztraminer A.O.C. Alsace 2011

de PFAFFENHEIM & amp;

GUEBERSCHWIHR.It symbolizes the merger of

the original wineries of Pfaffenheim and Gueberschwihr, through the blending

of Steinert and Goldert grand cru wines

produced from delimited areas, respectively situated in the above mentioned

villages.

Stein-gold - illustrates a symbol of wine and its origins. GOLD evokes the sun and STEIN the soil. This wine is produced from a blend of the sky and the earth.



