

Gewurztraminer Reserve 2016



89pts Wine Enthusiast
Prix d'Excellence Vinalies Internationales
Bronze Medal International Wine Challenge
87pts Wine Spectator



The Gewurztraminer varietal is pink with white fruit and juice. It produces powerful wines with exuberant fruit character. The bouquet is intense and develops rich aromas of exotic fruit (passion, pineapple, litchi), flowers (roses) and spices (pepper, cinnamon)



2016: Vintage with a relatively mild winter, hot and sunny summer and then a cool autumn to reach the maturity of the grapes intended for the production of still wines in mid-September.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Golden yellow hints. Nice aromatic intensity and exotic fruits.
Light, round, well-balanced, good persistence, finishing on spicy notes.



Aperitif, oriental and Asian cuisine (Thai, Chinese, Moroccan and Indian), Roast meat combined with exotic fruits, spiced salads, fruit pies and crumbles, blue cheeses.



Alcohol : 12,8% vol.
Residual sugar : 17,48 g/l
Total Acidity: H₂SO₄ : 2,86 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

LA MAISON WILLM

6 Grand Rue ■ 68420 EGUISSHEIM

Tél.(33) 03 89 41 24 31 ■ Fax (33) 03 89 24 20 54 ■ E-mail : contact@alsace-willm.com

