

Gewurztraminer Muehlforst Lieu Dit AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
HUNGEM	Cave Vinicole de Hunawihr	France	Alsace
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Gewurztraminer	12.5%	No	Cork



Background

Formed in 1952, the Cave Vinicole de Hunawihr co-operative currently has 120 members. Situated around the village of Hunawihr, (9km northwest of Colmar) this co-op consists of family-owned winegrowers with a total vineyard coverage of 210 ha. The calcareous soil provides excellent vine-growing conditions. Located in the foothills of the Vosges mountain range, the region is characterised by undulating hillsides and very little rainfall.

Winemaking

The grapes are hand-harvested to ensure the highest of quality of fruit before undergoing a cool fermentation of 28 days. In order to preserve the purity of flavour and nuances of character, the wine does not go through malolactic fermentation. Ageing on fine lees occurs for a minimum of four months prior to bottling.

Tasting & Pairing

Complex aromas of fresh pineapple, grapefruit and apricot alongside a hint of white pepper. Supple and well-balanced with elegant sweetness complementing refreshing acidity. Flavours of stone fruits, citrus and gentle honied characters on a long finish.

Ideal as an aperitif, or, paired with strong cheese or foie gras.

Sustainability & Extra Information

Vegetarian, Vegan