

# Pinot Gris Réserve Alsace AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
HUNPGR	Cave Vinicole de Hunawihr	France	Alsace
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Gris	13%	No	Screwcap



## *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 either machine or hand-harvested depending on their location on the sloping hillside. Cool fermentation lasts between 14 - 21 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 three months prior to bottling.

## *Tasting & Pairing*

Complex, elegant white floral aromas with peach tones. Linear white stone fruit flavours with a typical subtle smoky note. The residual sugar is perfectly balanced by refreshing acidity.

A fantastic aperitif or try with sweet and sour dishes.

## *Sustainability & Extra Information*

Vegetarian, Vegan