

# Gewurztraminer Réserve Alsace AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
HUNGEW	Cave Vinicole de Hunawihr	France	Alsace
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Gewurztraminer	13.5%	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*

Beautiful complex aromas of tropical fruits, including passion fruit and typical Gewurztraminer lychee. Notes of delicate rose petal develop. A refreshing palate with citrus characters supporting a lychee core.

Ideal as an aperitif or with delicate cheese. The perfect pairing to spicy Asian dishes.

## *Sustainability & Extra Information*

Vegetarian, Vegan