



Gewürztraminer Spätlese 2005 (Late Harvest)

Description

Light straw yellow, complex fragrance of sun-ripened yellow fruits, roses, whole bunch of spices, clear and animating. Freshly picked flowers, greengage. Young and beautiful.

Pleasant fruit-supported sweetness in the upper Spätlese-range. Accompanied by sufficient acidity. Aroma-explosion on the palate. Nectarines, yellow roses, fresh leeches. Crystal clear with an addictiveness not to be underestimated.

Serving Temperature

9 - 11° C

Accompanying Ideas

Sorbets with fruit-spice-combinations as for example large-fruited blackthorn with cloves etc., delicate red mould cheese paired with chutneys, small goose liver balls covered with spices, goat cheese affinated almost to an "illegal" extent, as refreshment at a "ladies' meeting".

Harvest

Mid-October 2005

Grape Processing + Fermentation to Bottling

Hand-picked into small boxes, destemming, 6 hours of maceration, gentle pressing followed by temperature-controlled fermentation in stainless steel tanks, interruption of fermentation by chilling and filtration, exclusively steel-tank contact.

Bottling

March 2006

Analysis

10,6 % alc.vol.

5,7 g/l acidity

54,2 g/l residual sugar

Bottle size

0,75 l