



GEWURZTRAMINER VENDANGES TARDIVES

NAME OF THE WINE : INSTANT DOUCEUR

APPELLATION AOC : APPELLATION ALSACE CONTRÔLÉE

ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY

Late Harvest: white fruity and sweet wine

GRAPPE VARIETY : Gewurztraminer 100 %

VINTAGE : 2007

PRIZE LIST: Gold Medal at the Vinalies 2007 in Paris for the Vintage 2004
Gold Medal at the Vinalies 2008 in Paris for the Vintage 2005
Gold of the Gold medal at the "Foire de Paris" 2009 for the Vintage 2006
Vinalies Prize in Paris 2009 for the Vintage 2007



SOIL : composed of alluvion, sands and granite

VINIFICATION: traditional methods are used for elaborating this Gewurztraminer. The wines are aerated three times, and fermentations are led by themselves, as in the beginning as they start over. We use also temperature control.

DESCRIPTION: Alc. vol : 12% Residual sugar : 115.20 g/ litre

TASTING: Visual: an elegant straw yellow colour
Nose: an intense bouquet of hony, very powerfull
Mouth: mellow, fat, onctuous, full-bodied,rich

IMPROVEMENT: best in the future

CULINAR ADVICES: Aperitif of great distinction, dessert, Foie Gras, great reception for the people you liked

