

magnumwines

INTERNATIONAL



Turckheim

TRADITION GEWÜRZTRAMINER



PRODUCED BY: Cave de Turckheim
WEBSITE: www.cave-turckheim.com
VARIETAL: 100% Gewürztraminer
VINTAGE: 2013
COUNTRY: France
REGION: Alsace
ALCOHOL: 13%

PRODUCTION METHOD: Gewurztraminer is finicky grape, and thrives in the sandy soils of southern Alsace to produce rich, powerful flavors and structure. Vinification is in traditional in stainless steel tank, fermentation temperature of 65°F.
RS = 11.0 g/l
Total Acidity = 3.3 g/l

TASTING NOTE: Lovely balance of ripeness, varietal purity and finesse. Fragrant rose-petal and grapefruit aromas with a hint of sweet spice, quite rich but with lychee, spicy juicy fruit and acidity combining well to the finish.

FOOD PAIRING: Ideal aperitif, works well with exotic cuisine, strong cheeses, desserts. Try with Asian foods and especially Thai!

