



MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	Kritt Gewurztraminer
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Gewurztraminer
TYPE OF SOIL :	Ferruginous clay, stony and rich in quartz
ORIENTATION :	South
ALTITUDE :	200m
AGE OF THE VINES :	40 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert
SURFACE :	1,20 hectares
PRODUCTION :	7000 bottles
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for one year before bottling.
ANALYSIS :	13,5 % alcohol, 45 g/l residual sugar, 6,7 g/l total acidity in tartaric acid
TYPE OF WINE :	Sweet wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	Elegant wine with aromas of lychee and rose. Rich and fresh on the palate with ample roundness and a saline finish.
PAIRINGS :	Spicy Asian dishes, fruit sorbets
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	10-12 °C
AGEING POTENTIAL :	To drink. Potential 5 years

