



MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	Vendanges Tardives 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 and biodynamics by Biodyvin
SURFACE :	0,40 hectares
PRODUCTION :	1880 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, 85,9 g/l residual sugar, 3,9 g/l total acidity in tartaric acid
TYPE OF WINE :	Sweet wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	Harvested late, in order to harvest overripe grapes thanks to drying on the vines (no Botrytis), this wine reveals aromas of dried fruits while remaining elegant and refined with notes of roses.
PAIRINGS :	As an aperitif, with a chocolate dessert
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	8-10 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 20 years

