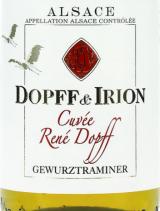
# CHÂTEAU DE RIQUEWIHR DOPFF& IRION







## Gewurztraminer Cuvée René Dopff A.O.C. Alsace 2016

#### VINIFICATION

Gentle extraction is achieved through low pressure pressing and winemaking at a controlled temperature. The wine is matured on fine lees for a period of 4 months, and then filtered. It is stocked in stainless steel vats for several months before being bottled.

### DÉGUSTATION

COLOR: bright, limpid golden yellow colour. AROMAS: refined, withered floral rose petals, sultanas and marc. PALATE: Rich and fresh, spicy with a notes of honey.

#### ACCORDS GOURMANDS

Matches very well with oriental (spicy) cuisine and ethnic cuisine such as chinese raviolis, vegetable wok with a sweet and sour sauce. It goes well with braised ham with spices, blue veined cheese with grapes, sorbet and rose-flavored macaroons, lemon tart.

#### CÉPAGE Gewurztraminer

DEGRÉ D'ALCOOL 13,5% alc./vol.

VENDANGE The harvest is entirely handpicked.

SERVICE 10 to 12°C

CONSERVATION Can be conserved for up to 5 years.

www.dopff-irion.com