



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