JOSEPH FREUDENREICH
VINS D'ALSACE

Gewurztraminer – Late Harves
2018

Appellation: AOC Alsace
Type: Sweet white wine

TECHNICAL CHARACTERISTICS
Alcohol: 12.5%
Residual sugar: 57 g/L
Acidity (tartaric): 5 g/L
Harvest: Hand-picked

Vinification
Pneumatic pressing, slow fermentation at controlled temperature to enhance aromatic expression. Aged on fine lees. Bottled at the estate.

Tasting notes
Appearance: Golden and bright, with intense, honey-like highlights.
Nose: Generous and exuberant, opening with a bouquet of candied yellow fruits, orange peel and sweet spices, in a warm and enchanting register.
Palate: Ample and velvety, with a rich, silky texture and perfectly integrated sweetness. Aromas of mirabelle plum, roasted apricot and honey unfold with intensity and natural richness.

Finish: Long, luscious and opulent, while maintaining great balance thanks to a discreet but refreshing acidity. A Gewurztraminer of pure pleasure, crafted for gastronomy and special occasions.

Ageing potential
Can be enjoyed now but will cellar beautifully for up to 10 years.

Serving temperature
Serve chilled, between 8 and 10°C

Food pairings
This Gewurztraminer Vendanges Tardives is a true celebration wine — equally at ease as a refined aperitif or alongside bold dishes. It shines with pan-seared foie gras and exotic fruits, chicken tagine with apricots, or a characterful blue cheese. On the sweet side, it pairs delightfully with saffron crème brûlée, caramelized mango tart or spiced gingerbread. A generous, joyful wine — perfect for fine tables and good company.