



Crémants, Vins
& Grands Crus d'Alsace

GEWURZTRAMINER GRAND CRU SPOREN 2018

The Grand Cru Alsace appellation identifies exceptional wines and contributes to preserve the vineyard's living memory. Outstanding geological and climatic factors they guarantee unique fine and complex wines.

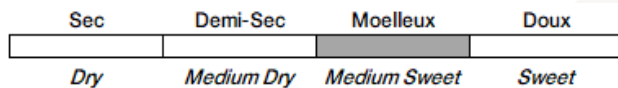
SITUATION

SPOREN vineyard covers a geological cirque. South-East facing, the vines are anchored in Lias clay-marlstone soils characterized by superficial decalcification. Deep soils which are perfect for GEWURZTRAMINER, the reason why this wine has, since centuries, always been commercialized under the area's name.

ANALYSIS

The 2018 vintage is characterized by **an early vintage with sun-kissed grapes.**

Alcohol degree: 13.5% Vol.
Residual sugar: 48 g/l
Total acidity: 3.1 g/l in H₂SO₄ / 4.7 g/l in A.T.



VINIFICATION

Picked by hand on September 26th 2018 at 16.4% vol. of potential alcohol. Grapes have been pressed in whole bunches without destemming. Static racking of the must, followed by slow temperature-controlled fermentation. Conserved on the fine lees during 6 months, this wine has been bottled on September 4th 2019.

TASTING by Pascal BATOT Oenologist & Cellar Master

Appearance: Gold yellow robe.
Nose: Expressive, fine and complex. Notes of candied yellow fruit and spices.
Taste: Silky attack, the palate is of great complexity, acacia honey, lychee and finely botrytized. Good body and fine acidity. Very good persistence.

GASTRONOMIE

The ultimate party wine, perfect as aperitif or dessert wine. In Alsace, we enjoy Gewurztraminer with foie gras, strong cheese or chocolate desserts.

Serving temperature: 12°C

Riquewihr, December 2023



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