

Engel Gwurztraminer 2002

SITUATION

The winery is situated about 15 km after Colmar, in North, near the famous Haut-Koenigsbourg castle.

PARCELS SITUATION

3 plots in Bergheim on dark chalky soils on Oligocene marly subsoil. Deep, stony with good vineyard potential. South-east expositions and middle slope.

GRAPE VARIETY

100% Gewurztraminer.

VINEYARD AGE

19, 25 and 33 years

WINE MAKING

Hand harvesting, direct pneumatic press with whole bunch of grapes, cold settling of the must : 8-10°C, yeast addition, cool control during alcoholic fermentation about 20°C, air racking, oxygen light additions, ageing on lees about 10 to 16 months, late clarification (before bottling), very fine filtration before bottling.

SERVICE TEMPERATURE

To serve fresh : 10°C

AGEING

More than 10 years. With ageing, spiced and honey aromas are prevailing.

TASTING

Colour: Gold yellow, with amber-colour reflection, brilliant

Aromas: Intense. Pleasant young aromas : young rose, lychees. Fresh nose. Overripe banana and cinnamon second smell

Mouth Taste: Sweet first impression and delicate freshness, intensive bouquet of rose, lychees, mango and almond paste. Heady and persistent wine. Interesting bitterness. Toasted scent. Long and powerful wine

Wine and Food Harmony: Nice for an aperitif, with a dessert like Alsace plum tart, light chocolate cakes. Harmonious with Alsace cheese (Munster). Very interesting with Asian food.