

## Alsace Gewurtzraminer Grand Cru Mandelberg 2016

Despite a long summer with many threats, such as Suzuki, diseases and drought at the end, 2016 vintage had a 25% increased harvest compared to the past 3 years with the quality of the wines maintained. Also, 2016 was one of the longest period of harvest with an average of 8 weeks for the region.



Origin: Domaine Specht

**Alcohol: 12.4%** 

Residual Sugars: 25.7g/L

Tartaric Acid: 3.4g/L

## Tasting:

Beautiful notes of ripe peach reach the nose as well as rose and Litchi.
Well Balanced with a good mouthfeel

Well Balanced with a good mouthfeel medium sweet that enhance the peach flavors, good length with full flavored bouquet on the finish.

Drink until 2022

## Food Pairing:

- Appetizers
- Oriental food (even spicy dishes)
- Seafood
- Shellfish

To be served at 8° to 10°C.





