



Alsace Gewurtzraminer Grand Cru Mandelberg 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



Origin: Domaine Specht

Alcohol: 12.87%

Residual Sugars: 34.5g/L

Tartaric Acid: 3.52g/L

Tasting:

Beautiful notes of ripe peach reach the nose as well as rose and Litchi.

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

Drink until 2023

Food Pairing:

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

To be served at 8° to 10° C.