



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Estate Gewürztraminer 2015 Rheinhessen

Vineyards

Our Gewürztraminer is the product of a collaboration with our estate partner Tobias Jung, whose family has been crafting wines in Rheinhessen for seven generations.

We turned to Tobias, from whom we source several wines – including our Estate Beerenauslese and Dornfelder – for Gewürztraminer, since production of this variety is quite limited. He decided to replant two vineyards over to this uniquely aromatic varietal for us in 2002.

Rheinhessen, with fertile, well-draining, loam soil is an ideal place to cultivate this viticulturally temperamental grape varietal. Gewürztraminer thrives in the moderate climate the region offers: warm days, without excessive heat and average rainfall during the growing season. This ensures that the grapes can ripen and develop whilst retaining some acidity to provide the wine with good balance and structure.

Winemaking

Another key factor in producing quality Gewürztraminer is to keep yields down. After the grapes are picked, they are quickly and gently pressed. The ensuing must is fermented at a relatively cool (ca. 15°C) temperature to maintain freshness and fruitiness. The wine ferments until about 1% sugar by volume remains and then is racked off and moved to a temperature-controlled tank where it will develop on the fine lees for the next several months.

Tasting notes & food pairing

Marked by a golden hue signaling its richness, our Gewürztraminer offers aromas yellow peach, dried apricot and lychee with notes of rose petal and potpourri in the nose. The wine has a soft texture and medium body and remains bright, lively and balanced with just a touch of residual sweetness and acidity in the finish.

Gewürztraminer is big and bold, especially for a white wine, so it's best to be daring and pair it with Middle Eastern cuisine with roasted meats prepared with nuts and dried fruits or Far Eastern dishes prepared with ginger and exotic spices. Similarly, it will go well alongside most Thai or Indian fare.

Also try with roasted root vegetables, like beets, carrots and celery root sprinkled with walnuts and spices or roasted Red Onion, bell pepper and eggplant.

90 2015 Estate Gewürztraminer

Hints of sugar cookie and tangerine entice on the nose of this bold, bang-for-your-buck Gewürztraminer. Off dry and voluminous in style, it's full of rich, penetrating grapefruit flavor edged with bitter lime pith. The finish is long and sleek.

BEST BUY!

Wine Enthusiast – Feb. 2017

Analytical data

alc. by vol. : 12.5%

residual sugar : 13 gr/l

acidity : 5.0 gr/l



330mm antique brown Schlegel flute; BVS closure