

MOLTÈS

Stéphane & Mickaël

VIN D'ALSACE - GRAND CRU STEINERT - GRAND CRU ZINNKOEPLÉ - CRÉMANT D'ALSACE

ALSACE TRADITION GEWURZTRAMINER BIO

Intense golden yellow color, shiny and limpid.

Aromatic and perfumed nose: melted, winy, floral (rose and jasmine) and fruity (mango, litchi, passion fruit) with subtle notes of spices. A very generous, tender and harmonious wine that fills the mouth with an ample and aromatic aftertaste.

A food wine that pairs with many different dishes: appetizers, spicy ethnical cuisine (Chinese, Moroccan, Indonesian), lobsters, strong cheese (Munster, Maroille), white meat (veal, pork) and also pheasant, quail....



LAND

Exposure: East, South-East

Elevation: 210 to 310m

Soil: Clay and silt



ADVICE

Serving temperature: 12°C

Aging: 3 to 4 years

Dryness/Sweetness: Semi dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13% vol

