

Les Vins d'Alsace

Signature de Wolfberger

Gewurztraminer Signature



■ Tasting notes

This golden pale with silver tints **Gewurztraminer** shows a very aromatic nose with subtle notes of exotic fruits (mango, guava and papaya) and sweet spices (cinnamon, cardamom). The palate is complex, showing suppleness, ampleness and great persistence on spicy flavours and mango.

- Tasting Temperature : 8-10°C
- Enjoy today or keep for 1 to 3 years.



■ Food & wine matching

This wine accompanies aperitifs, Asian cuisine and exotic food, sweet and sour dishes, curry of strong cheeses, or tarts and fruit based desserts.

■ Technical analysis

Alcohol : 13.48% alc./vol.
Residual Sugar : 17.4g/L
Total Acidity H_2SO_4 : 3.1g/L