



<u>type:</u>	Gewürztraminer QbA trocken Hasenzeile
<u>growing region:</u>	Pfalz Weisenheimer Hasenzeile
<u>soil profile:</u>	sandy loess
<u>yield:</u>	2900l/ha
<u>alcoholic level:</u>	13,77 % Vol.
<u>residual sugar:</u>	6,8 g/l
<u>acidity:</u>	6,5 g/l
<u>vinification:</u>	selected grapes graduated manual harvest 12 hours mash holding time cooled fermentation in big wooden casks
<u>winedescription:</u>	Smells of a real bunch of flowers of roses together with fine notes of spices and a hint of lychee. The ably positioned acidity structures the uncanny tense substance very well. The ripe fruit lasts long in an excellent finish.
<u>drink temperature:</u>	12° C
<u>food recommendation:</u>	cheesfondue, with fruits and with cheese scalloped dishes