

HÉLIOS



Gewurztraminer Hélios 2018

Terroir

These Gewurztraminer vines, which are about sixty years old, were planted in the 1960s at a place called Jungholtz in Ribeauvillé.

The plot faces south, which gives it excellent exposure to the sun, and has a marl-limestone soil.

Viticulture & Vinification

The rows of vines are alternately ploughed or grassed, while the vines themselves are managed organically, without chemicals, in order to maintain the natural balance.

The grapes are harvested by hand and pressed as whole bunches, with slow fermentation and ageing on fine lees.

Characteristics

Golden yellow.

A great nose of ripe and exotic fruits (mango and passion fruit).

Well-balanced palate, with restrained sweetness and high acidity. Long and powerful finish.

Food pairings

Nice evolution of these wines, to keep in the cellar.

It is mainly drunk as an aperitif. It is also ideal with cheeses that have character.



“Gewurztraminer Hélios” Appellation AOC Alsace

Vintage	2018
Varietal	Gewurztraminer 100%
Age of vines	57 years old
Yield	40 hl/ ha
Degree	13,5°
Residual sugars	45 g / l
Acidity	4 g / l
Keeps for	10 to 15 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle of 75cl