

HÉLIOS

# Gewurztraminer Vendanges Tardives 2018



## Terroir

These Gewurztraminer vines, some 6 decades old, were planted in the 1960s in the Jungholtz lieu-dit in Ribeauvillé.

The parcel is south facing, giving it excellent exposure to the sun, and has a marl limestone soil.

## Viticulture & Vinification

The vines are ploughed and grassed every other row. The vineyard is worked according to organic farming methods, with care and without chemicals, in order to respect the natural balance.

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

## Characteristics

Golden yellow colour.

A great classic: the bouquet is already very open with fruity and citrus aromas. The structure is powerful and elegant with a very balanced finish.

## Accords mets et vins

This wine can be enjoyed as an aperitif. It also goes well with strong, mature cheeses. Chocolate desserts and orange cakes will be a delight.



## “Gewurztraminer Vendanges Tardives” Appellation AOC Alsace

Vintage	2018
Varietal	Gewurztraminer 100%
Age of vines	57 years old
Yield	30 hl/ ha
Degree	13°
Residual sugars	82 g / l
Acidity	4 g / l
Keeps for	7 to 10 years
Serving temperature	10°C
Packaging	Bottle of 50cl et 75cl