



## Cave de Hunawihr, Gewurztraminer Réserve 2015

### PRODUCER

This small co-operative, founded in 1954, has 110 members and 200 hectares of vineyard in the Haut-Rhin, nine kilometres from Colmar. Winemaker Nicolas Garde started at the winery in 2004 and his influence continues to be seen in the way the wines improve with each vintage.

### VINEYARDS

Grapes for the Gewürztraminer Réserve are grown in vineyards running along the south and south-east facing hillside slopes around the village of Hunawihr at an altitude of 250-320 metres above sea level. The vineyards cover an area of 36 hectares, over a calcareous clay soil. Yields are 80 hectolitres per hectare, and the average age of the vines is 25 years.

### VINTAGE

2015 was an excellent vintage, much easier than recent years. Warm and dry weather throughout June and July resulted in lower acid levels than usual, and yields were small for the third year in a row.

### VINIFICATION

This Gewürztraminer was made from a blend of micro-parcels from the Hunawihr vineyards, picked at optimum ripeness. The temperature controlled fermentation took place between 16-18°C for three weeks, followed by four months in stainless steel tanks to settle before careful filtration. No malolactic fermentation was allowed to take place.

### TASTING NOTES

Nice straw yellow colour with an elegant silver gold tint. The nose is very complex with very delicate perfumes of lychee, mango and particularly rose. Full-bodied, this off dry wine has a refreshing acidity with roses lingering on the long finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Haut-Rhin, Alsace
<b>Grape Varieties</b>	100% Gewürztraminer
<b>Winemaker</b>	Nicolas Garde
<b>Closure</b>	Stelvin
<b>ABV</b>	13.1%
<b>Residual Sugar</b>	14.5g/L
<b>Bottle Sizes</b>	75cl, 75cl