



Cave De Ribeauville, Gewürztraminer, Alsace, France, 2022

Producer Profile

Run and owned by growers for over 100 years this co-operative has always been about their land and the quality of fruit that grows on it in the Vosges Mountains.

The alternating razor sharp ridges and plummeting valleys create slopes with fantastic exposure to the sun and great protection from the wind and rain which help maximise the potential of this vertiginous land. This particular range comes from a small selection of organic vineyards, which show poise through fresh, fruit driven clean expressions of the classic Alsatian varieties clearly demonstrating that this venerable co-operative is living very much in the moment.

Viticulture

The Cave de Ribeauvillé covers a single vineyard of 265 hectares with 8 Grands Crus and other quality plots. The total surface area is managed by a quality chart which guarantees strict control of the yields, sustainable growth of the vineyards or even organic farming, and of course.....a manual harvest.

Winemaking

This choice for quality allows sorting of the best grapes that are transported in small wagons to the press, without any pumping or additional handling. The juices then simply flow into the vats by gravity. This method, unique in Alsace, enables all of the aromatic characters of each varietal to be conserved. The wines express all the richness and diversity of the Alsatian soils. They are pure, straight and frank, with nice freshness and aromatic intensity.

Tasting Note

This organic Gewürztraminer is a semi sweet and aromatic wine with floral and exotic fruit characters with a hint of spice on the finish.

Food Matching

Foie gras, spicy/ asian cuisine, and dessert



Product code: 2619

Technical Details

Varieties:

Gewürztraminer 100%



ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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