
GEWÜRZTRAMINER VIEILLES VIGNES

Robust, full bodied, and elegant.



Vintage: 2015
Producer: Frey-Sohler
Country: Alsace, France
Alcohol: 12.5%
Composition:
100% Gewürztraminer

WINEMAKER NOTES:

The Frey-Sohler estate has evolved through several generations, all intimately linked with the village and the wines of Alsace. Currently occupying 29 hectares, the estate is run by Damien and Nicolas Sohler. It is included within the “Scherrwiller” Appellation Communale, and runs across the rocky slopes of the Rittersberg, at the foot of the imposing Château de l’Ortenbourg, which looks down upon these magnificent vineyards. Best with exotic dishes (spicy, sweet and sour, curry, Tandoori Chicken; soft cheese. It is also a wonderful aperitif and naturally pairs with dessert.

TASTING NOTES:

This wine has an elegant robe with bright reflections. Its intense bouquet displays rich aromas of fruit, flowers and spices. It is robust, full-bodied, yet elegant and fills the palate. Drink young, but can be kept 3-5 years.

VINEYARD:

Soils are composed of alluvion, sand and granite.

VINIFICATION:

Traditional methods are used; aerated three times all with temperature control.

Bottle Size: 750 mL

UPC Number: 892277000322



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