



# FREY SOHLER GEWÜRZTRAMINER VIEILLES VIGNES

## TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Alsace
<b>Sub-Region</b>	Scherwiller
<b>Producer</b>	Frey-Sohler
<b>Vintage</b>	2015
<b>Composition</b>	100% GEWÜRZTRAMINER
<b>Alcohol</b>	12.5%
<b>Certifications</b>	Terra Vitis

### 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 "Scherwiller" 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.

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EVERY BOTTLE



TELLS A STORY