

Maison Muré Gewurztraminer "Orchidées Sauvages" sweet white 2023



Product price:

€69.00

Product features:

Area: ALSACE

Winemaker: Famille MURE

Appellation: Alsace

Color: 1/2 dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: Gewürztraminer

Alcool: 13

Product short description:

A tender and very accessible gewurztraminer. It has a lot of finesse and elegance, with a nose rich in exotic fruits, aromas of lychee, mango, and passion fruit. It maintains a beautiful liveliness and freshness on the palate.

Product description:

PRESENTATION OF DOMAINE MURE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Muré Gewurztraminer "Orchidées Sauvages" sweet white 2023

Tasting comments from the domaine : *Lots of finesse and elegance in this wine, with a nose rich in exotic fruits. Aromas of lychee, mango, passion fruit. It retains a beautiful liveliness and freshness on the palate.*

Technical sheet written by the domaine

This wine is made from purchased grapes in collaboration with local winemakers.

Grapes: 100% Gewurztraminer

Terroir: The vines are planted in the Rouffach region.

The vine: The dry moors of Rouffach are remarkable for their marl-limestone soil and their Mediterranean-type microclimate and specific flora. Among these particular plants, there are many orchids. Gewurztraminer thrives in this sunny terroir, refreshed at night by winds descending from the Grand Ballon and Petit Ballon. It produces a fruity and elegant wine.

Average age of the vines: 35 years

Harvest: Manual in 20 kg crates

Fermentation: With indigenous yeasts and aging on fine lees

Harvest date: September 25 and 26, 2023

Residual sugars: 24 grams / liter

Acidity: 5.4 grams / liter

Alcohol: 13 % / volume

Cellaring potential: Until 2029

Food pairing suggestion: The beautiful spice aromas of this wine enhance an exotic and spicy dish.