

DOMAINE ANDRÉ KIENZLER

GEWÜRZTRAMINER



THE ESTATE: The Kientzler domaine is a small, 5th generation family-run estate spread out over the villages of Ribeauvillé, Bergheim, Hunawihr and Riquewihr. The vineyard consists of 13.8 hectares of vines, of which 4.4 hectares are classified Grand Cru. Riesling and Gewürztraminer make up about half of the family's vineyards, and 5 other varieties also contribute to the Domaine's output of approximately 6,000 cases per year. The winemakers' passion for dry and gastronomic wines is revealed in each and every vintage.

SOIL: The soils are a mix of limestone, marl and sandstone.

VINIFICATION: All grapes are harvested by hand to ensure that only the healthiest fruit is selected. The grapes are then pressed for about 6 hours with pneumatic press. Cold settling follows for 20 hours without use of enzymes. Fermentation lasts between 2 weeks and 6 months either in typical Alsatians "foudre" or stainless steel tanks.

ALCOHOL: 13.5%

RESIDUAL SUGAR: 8.9 g/L

TASTING NOTES: Winemaker- "Intense and exotic flavors support a very fine fruity foundation. The palate is soft, dense, tasty, and slightly dry on the tongue. The spicy profile and fine bitterness give length, elegance and vivacity." The nose is quite delicate, exuding elegance with its notes of quince and apple blossom. On the palate, this wine has a fatty and full mouth feel with a hint of saline and fire on the finish.

SERVING SUGGESTION: Drink within 5 years of vintage to preserve all its freshness and fruity notes.

FOOD PAIRINGS: Pairs well with fruit based desserts, spicy curry dishes, and sushi