

Boeckel 2016 Gewurztraminer "Midelberg" (organic)

WineWise Notes:

You will perk up eagerly at the first whiff of the textbook Gewurz nose. The improved viticulture manifests itself in the uncommonly spicy palate, while the wine's rich texture but reduced sucrosity make it a better- than-ever match for the traditional Asian fare and smoked fish.

WineWise Code	FEB-GEM16
Country	France
Region	Alsace
Color	White
Alcohol by Volume	13.28
Acidity	3.78
Residual Sugar	15.8
Closure	Screw-top
Annual cases produced	500
Varieties	100% Gewurztraminer
Pumpover or Punchdown?	No
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	4 weeks
Aging method	Cask 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	No
Added Sulfur	Yes
Soil Type(s)	Calcareous
Elevation (meters)	200
Vineyard Aspect	Southeast
Vine age (years)	30
Vine Yields hl/ha	60
Farming practices	Certified Organic
Grape Picking	Hand-harvested

