

# GEWÜRZTRAMINER



100% Gewürztraminer  
2009 Estate Bottled  
Qualitätswein  
Rheinhessen, Germany

## WINEMAKER'S NOTES

The Gewürztraminer grapes are grown on the terroir of the Klausenberg in Rheinhessen. The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality. The harvested Gewürztraminer grapes are stored for 5 hours, then pressed. The juice was cold-settled for 24 hours at 16° C, then racked off the lees and fermented for 21 days in stainless steel barrels. To optimize fruitiness and body, the young wine is stored on yeast according to the "sur lie" method and bottled in March.

## TASTING NOTES

Very fruity nose with aromas including spice and roses. Flavors of cloves and floral with a very long finish and nicely balanced acidity.

## FOOD PAIRINGS

Aperitif-Wine, Blue cheese or tropical fruits.

## TECHNICAL

750ml  
Alc. 12% Vol.  
pH 3.66  
Total Acidity 6.6 g/l  
Residual Sugar 35 g/l  
Fermentation –Maceration for 5 hours, Steel Barrels  
Aging – Steel Barrels

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## SCHREIBER WINE ESTATE

The Schreiber Wine Estate is a family-owned winery looking back on more than 500 years of wine tradition and experience. The grapes are grown on the terroir of the Klausenberg in Rheinhessen. The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality under the watchful eyes and generations of experience. Dr. Andreas Schreiber, noted viticulturist and winemaker currently manages the estate with his father Hans-Helmut Schreiber. Their emphasis on quality and preserving the vineyard's natural conditions for generations is their philosophy for producing excellent tasting wines.