

Uva Non Grata

Region:
IGP Pays d'Oc

Grapes:
Gewürztraminer

ABV:
13.0%

What:

Bright, bountiful Gewürztraminer from the south of France.

Where:

These grapes were selected from vineyards in sun-kissed Southern France which grow on sandy, silty soil. This encourages the vine's roots to dig deeper into the soil to find the water they need to keep the vines and grapes growing during long, hot summer days. The grapes are harvested once the flavor profile and acidity levels are perfect. They are fermented at a low temperature to retain the freshness and fruity aromas typical of Gewürztraminer. Fermentation takes place in stainless steel tanks. The process is carefully managed to maintain temperatures at 15°-17°C (59°-63°), with gentle aeration and delicate lees stirring to reach the desired results. The wine was fined with bentonite and cold-stabilized before bottling to prevent tartaric precipitations in the bottle.

Barcode:
3430560016109

Sales Info:
750ml ,Case12 ,29.83lb.

Palletization:
112 cases / 4 Layers



Food Pairings:

It is excellent paired with sushi, sashimi and ginger to offset the wasabi heat. Also great with Thai dishes, particularly dry fried curries with prawn.

Tasting Note:

Pleasantly aromatic with an elegant note of lychee and jasmine. A fruit driven palate with citrus peel, lemongrass, apricot and mandarin orange. A backbone of refreshing acidity on the finish. Classically varietal Gewürztraminer filled with new world joy.

