

MOLTÈS
CAVE FAMILIALE A PFAFFENHEIM

VIN D'ALSACE - GRAND CRU STEINERT - CRÉMANT D'ALSACE

ALSACE GRAND CRU ZINNKOEPFLE GEWURZTRAMINER 2015



Our Zinnkoepfle is vastly aromatic but still focused on its “terroir” (soil).

And elegant and fresh nose reveals intense fruit aromas (exotic fruits, citrus...) and a slight touch of floral aromas

Only a great terroir can deliver such an aromatic power in this grape varietal.

On the palate our wine offers structure and power, a balance between acidity and residual sugars very present. Final notes are long but not heavy. This is a complex wine and can already be drunk and appreciate today as well as kept for aging

Pair with strong cheese, Asian dishes including raw fish and Moroccan lamb



LAND

Exposure : East, South East

Elevation : 290 to 310 m

Soil : Lime and sandstone



ADVICE

Serving temperature : 10°C

Aging: 3 to 8 years

dryness/Sweetness :

Semi dry wine



OTHER INFORMATION

Content: 750ml

Alcohol : 13,5% vol

Award: *DECANTER 2016 Gold Medal

*World Contest of Gewurztraminer,
Strasbourg 2016 Gold Medal