

# MOLTÈS

Stéphane & Mickaël

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

## ALSACE GRAND CRU ZINNKOEPFLE GEWURZTRAMINER

Our Zinnkoeplé 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 longue 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: 250 to 310m

Soil: Limestone



### ADVICE

Serving temperature: 10°C

Aging: 3 to 8 years

Dryness/Sweetness: Semi dry wine



### OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13% vol