



Technical Information

Style: Sweet, White

Varietal(s): 100% Gewurztraminer

ABV (%): 12.5

pH: 3.68

Residual Sugar (g/L): 50.4

Total Acidity(g/L): 3.74

Volatile Acidity(g/L): 0.7

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Grand Cru Kessler sits in a protected, basin-shaped site at 300 to 390 metres on the east slope of the Unterlinger hill. Its south-east-facing parcels are sheltered from north winds and cold air from the Guebwiller valley, acting as a natural heat regulator. Sandstone bedrock, reddish sandy-clay soils and mineral deposits give structure, while the warm, aerated microclimate is particularly well suited to Gewurztraminer, supporting aromatic intensity, ripeness and freshness.

Packaging Information

Barcode: 3185231003420

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Bottle Weight (g): 1375

Bottle Dimension (mm): H350, Dia75

Type of Closure: Cork

Vintage Notes

NA

Vinification

Whole grapes were pressed before static racking. Fermentation took place in thermo-controlled tuns over one to four months, protecting the aromatic detail of Gewurztraminer. The wine was aged on fine lees for eight months, adding texture, balance and depth while keeping the freshness needed to frame the grape's natural richness.

Tasting Notes

Deep golden yellow with light green reflections, this Grand Cru Kessler Gewurztraminer is intense and youthful. Aromas of candied apple, rose and curry open first, followed by mango, papaya, star fruit, lychee, passion fruit, banana, fennel and ginger. The palate is ample, mellow and full-bodied, with exotic fruit, spice and noble bitterness. Great length, lively freshness and persistent balance of fruit ripeness, richness and the varietal's aromatic power.

Food Pairing

Ideal with aromatic and flavour-rich dishes such as lobster tail curry, pelau, jerk chicken or soft washed-rind cheese. Its exotic spice works well with bold cuisine.