

ZIND-HUMBRECHT

GEWURZTRAMINER CLOS WINDSBUHL 2019

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Bottling date : August 2020 Alcohol : 13.1° Residual sugar : 35.6 g/l Total Acidity : 4.0 g/l H2SO4 / (6.0g/l Tartaric) pH : 3.36 Yield : 26 hl/ha Optimum drinking period : 2024-2049+ Average age of the vines : 49 years Terroir : Muschelkalk limestone from Trias Indice : 4



Description :

The Clos Windsbuhl is located on the top of the village of Hunawihr, on a very interesting limestone geology which is often present in many of the top vineyards of the area. The Muschelkalk is a calcareous rock from the Trias period, containing a lot of sea shells and rich in magnesium. It is often referred to as 'Dolomitic' limestone. The topsoil is thin, the vines grow quickly on the poor mother rock. Limestone soils tend to be 'cooler' but not in this situation. The slope and orientation of the vineyard bring enough warmth to allow the soil to warm up sufficiently for this grape variety that needs it. However, because the Windsbuhl is in higher altitude and close '- 'L' forest, there is a natural cooler influence on all the wines. The Gewurztraminer will ripen extremely well be slowly and dos remain extremely elegant with a natural higher acidity. The 2019 fermented slowly and ker some sweetness. It can be qualified as moelleux.

Tasting Notes :

2/2021: bright yellow colour. The nose shows elegant white fruit (plums, pears), discreet floral character and soft spices. Windsbuhl can be slightly reductive some vintages (limestone influence) and with air, this wine eventually develops beautiful elegant exotic fruit character. Like all Windsbuhl, the wine oozes elegance and refinement. The palate is smooth, it feels light and airy, not imposing, but so persistent. The finish is harmonious and a great acidity becomes the main focus. The sweetness is palatable but almost disappears.

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