



DOMAINE ZIND-HUMBRECHT

GEWURZTRAMINER CLOS WINDSBUHL 2018

Gewurztraminer Clos Windsbuhl 2018



Bottling date : August 2019

Alcohol : 13.2°

Residual sugar : 77.8 g/l

Acidite totale : 3.1 g/l H₂SO₄

pH : 3.50

Rendement : 34 hl/ha

Optimum de degustation : 2023-2048+

Age moyen des vignes : 48 years

Terroir : Muschelkalk calcareous, South-East facing. Medium slope.

Indice : 5



Description :

The Gewurztraminer is probably not the most obvious grape to be seen on the late ripening Clos Windsbuhl. However, it is the grape variety that we were able to see on the oldest bottlings we have seen from this old historic vineyard. Surely, the good exposure (south/south-east) and lighter rocky limestone help to achieve a perfect ripeness and ensure a very long hanging time to the grapes. The Clos Windsbuhl is consistent and very regular in style: never the most powerful but always the most intense and delicately perfumed. All the vines were planted in the 60s or earlier. In 2018, the Windsbuhl went through the warm and dry summer without any problem and delivered beautiful grapes, nicely coloured, with an ideal ripeness. It is regularly one of the s

to ferment and also a wine that keeps one of the highest residual sweetness, which is a classic characteristic of this vineyard

Commentaires de degustation :

4/2020: Intense yellow colour. The nose develops intense citrus, exotic fruits aromas but yet is very complex. Nothing is in excess. The palate is unctuous, round, sapid, juicy, feels very fresh and the Windsbuhl delivers again that classic delicate and refined style. The finish shows a nice fresh acidity which helps to disguise the rich concentration this wine has. It will age beautifully and the Windsbuhl does acquire extra layers of complex aromas, more spicy, as well as the palate will bring together all the extreme components of the wine.

DOMAINE ZIND-HUMBRECHT
4 ROUTE DE COLMAR
TURCKHEIM, 68230, FRANCE
Tel: +33 (0) 3 89 27 02 05
contact@zind-humbrecht.fr - www.zindhumbrecht.fr