

WOLFBERGER GEWURTZTRAMINER SIGNATURE

"A gourmet wine"

Story Wolfberger's Signature range consists of elegant quality wines, developed in cooperation with sommeliers and winemakers, especially for the needs of the restaurant world

Producer Wolfberger is an over-century-old cooperative and one of the largest wine producers in France, being the largest in Alsace. It comprises 450 growers who harvest their grapes from 13,000 plots, covering an area of 1,200 hectares. Wolfberger's wines represent the entire spectrum of Alsace wines, encompassing all the region's grape varieties and a significant number of Grand Cru vineyards. Innovation, research, dedicated stakeholders, and modern equipment ensure high quality, whether it's white wine, red wine, or Crémant produced using the traditional bottle fermentation method. Wolfberger's production is thoroughly certified, and sustainability is a guiding principle of the company (AgriConfiance®). Some of their wines are certified organic or biodynamic.

COLOR Golden yellow

AROMA The scent is reminiscent of lychee plum, pineapple, mango, arctic cloudberry, honey, ginger and vanilla

TASTE Medium dry, refined and acidic, wonderfully aromatic, notes of lychee plum, honeyed and fruity, nuanced and lively

TIPS FOR USE Pairs well with the delicacies of French Alsatian cuisine and even with heavy sausages, sauerkraut and pork. It's also great for ethnic dishes, and is not afraid of a bit hotter spices. At its best with long-ripened cheeses like Munster or Morbier. A great choice for your glass of aromatic savoury wine.



WINE TYPE	White wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Gewurtztraminer 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Wolfberger	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	14%	PRODUCT NUMBER	146049
SUGAR CONTENT	20 g/l		

Norex Responsibility Indicator: Wolfberger



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

