

# Gewurztraminer Clos Windsbuhl 2020



Bottling date : 8/2021

Alcohol : 13°

Residual sugar : 52 g/l

Total Acidity : 2.8 g/l H<sub>2</sub>SO<sub>4</sub> (4.2 g/l Acide Tartaric)

pH : 3.5

Yield : 40 hl/ha

Optimum drinking period : 2025-2045+

Average age of the vines : 50 years

Terroir : Muschelkalk limestone from Trias, South-East facing. Medium slope

Indice : 5



## Description :

The Clos Windsbuhl is located on the top of the village of Hunawihr, enjoying a beautiful view over the Alsace valley floor and the famous church Saint-Jacques le Majeur. Its position close to the Vosges forest at an altitude of 300/350m makes this vineyard relatively late ripening, even though its facing turns from east to south on a steep slope. The little 'windy hill' lies on top of an old limestone rock 'Muschelkalk' from the Trias period. With little top soil, the vines aren't very vigorous and are strongly influenced by the magnesium rich calcareous mother rock, and so are the wines! Gewurztraminer may seem to be a challenge in such a location, but being able to harvest them quite late every vintage, the wines are always harmoniously balanced and carry a certain sweetness extremely well. The 2020 is a classic Gewurztraminer from this exceptional vineyard.

## Tasting Notes :

**8/2021:** bright pale yellow colour. The nose shows intense and powerful spicy aromas (pepper, nutmeg) and a light toasty character, despite the absence of botrytis. It clearly needs some time to open up but the mineral influence of the Clos Windsbuhl limestone is clearly present. Eventually, delicate exotic fruit develops giving the wine a good sense of ripeness. The palate is intense, long, rich but with the typical Windsbuhl vibrancy and elegance. It clearly is a sweet wines that hides extremely well its residual sugars. Harmonious and capable to age well !