

2015 gt

Variety

Gewürztraminer.

Colour

Pale straw with gold hues.

Aroma

Beautifully perfumed and complex with layers of jasmine, lychee, rose, pear and lemon zest.

Palate

A textural wine with hints of nashi pear, cinnamon and lemon thyme and bursts of zingy citrus to leave the palate refreshed.

Food Matching

Enjoy this wine with Asian dishes, something with a little spice or seafood.

Cellaring

Made to drink young and fresh but will cellar for up to 10 years and develop a beautiful richness.

Wine summary

A delicate and beautifully textured wine made to match a variety of foods, showing a complexity of perfumed aromas and flavours.

Winemakers

Sandrine Gimon
Diplôme National d'Œnologue

Federico Zaina Ingeniero Agrónomo. Enólogo

