



2018

Domaine Weinbach



Gewurztraminer

Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

The grapes used in the Réserve Personnelle wines come from vines planted in the estate vineyard, Clos des Capuchins. The resulting wines are rich, velvety, rose-scented, exotic, and spicy and represent the very finest expression of the grape.

Terroir

Older vines in our *monopole* Clos des Capuchins vineyard, which is composed of sandy silt soil on granite pebbles. The grapes growing in this terroir ripen much earlier, producing wines with complex aromatics and a powerful concentration.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines.
Gently pressed in whole clusters in pneumatic presses then fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

Reveals fine notes of roses and white tea, with a hint of pink pepper for vivacity. Though closer to dry, the natural sweetness of the grape gives body to the wine to give a juicy impression mid-palate and a long-lasting finish.

Food Pairing

A classic with spicy Asian cuisine such as Pad Thai, Shrimp Spring Rolls with chili sauce, or a Calamari Salad. This wine also pairs perfectly with smoked salmon.

Drinking Window

Now - 2025

Technical Information

Alcohol: 14.45%
Residual Sugar: 15.90 g/l
Total Acidity: 4.33 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

