



2018

Domaine Weinbach

Gewurztraminer CUVÉE THÉO



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

A fine, suave, and elegant off-dry Gewurztraminer from the oldest vines in the estate vineyard Clos des Capuchins. "Théo" refers to Catherine's father, the indomitable Théo Faller, one of the most respected winemakers in Alsace before his untimely death in 1979.

Terroir

A unique plot in our *monopole* Clos des Capucins vineyard 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

Subtle and complex nose of rose petals with delicate, spicy notes. Perfectly focused and bright in the mouth, with flavors of mint, candied orange peel, and nutmeg. Succulent multiple fragrances on the palate combining licorice, candied fruit, and floral notes. A perfect balance and a very long and vivid finish are brought by a seductive and refreshing acidity.

Food Pairing

Great as an aperitif, ideally suited to pair with spicy cooking such as Indian, Mexican, and Moroccan dishes as well as Japanese, Chinese, and Thai food. Smoked salmon, foie gras, and rich and mature cheeses also make a perfect match.

Drinking Window

Now - 2030

Technical Information

Alcohol: 14.94%
Residual Sugar: 20.60 g/l
Total Acidity: 4.51 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

