



CHATEAU D'ORSCHWIHR



ALSACE, FRANCE

Located in northeast of France, Alsace is something of a hidden treasure, known for its very aromatic, floral and spicy white wines – and it's white wines that make up over 90% of the region's production. The region has a unique heritage, as it has changed hands between France and Germany on several occasions throughout history. The wines are heavily influenced by their German neighbors, and even the bottles share the same fluted shape.

Alsace benefits from a semi-continental climate, which is mostly sunny, hot and dry. Situated in the foothills of the Vosges mountains, the vineyards are located in a rain shadow and are well exposed to the sun, which suits the slow ripening grape varieties grown here.

There are 15,500 hectares of AOC vineyards and 53 appellations – 51 of which are designated grands crus. As well as still wines, the region also produces the most popular AOC sparkling wine consumed in France, Crémant d'Alsace. Made mainly from Pinot Blanc, but also from Pinot Gris, Pinot Noir, Riesling and Chardonnay, it is a méthode traditionnelle sparkling wine with a bright, fresh character.

DESIGNATION

2020 GRAND CRU ZINNKOEPLÉ
GEWURZTRAMINER

VINEYARD

On a majestic hillside, with a rugged south/south-east facing slope, this Grand Cru dominates the noble valley. The 68.4 hectares is located between 985 and 1,375 feet above the villages of Soultzmat and Westhalten. This steep vineyard, with a hot and arid microclimate, is sheltered from the wind and precipitation. On this predominantly Muschelkalk terroir (sedimentary rock strata), the Zinnkoepflé's shell limestone and the low rainfall produce highly fragrant and spicy wines; soft but full of fire.

Gewurztraminer is an emblematic Alsatian grape variety. Gewürz means spicy (the primary characteristic) and Traminer means "coming from Tramin" a small town in the south of Tyrol, where the grape variety originated.

TECHNICAL

Vineyard Planting: 2008 (50%, 2011 (50%)
Alcohol : 13.9%
Residual Sugar : 23.86 g/l (naturally achieved)
Acidity : 2.56g/l
Production : 1,100 bottles

TASTING

With a light yellow color and a nose of spices and white flowers, this Zinnkoepflé will stand out for its fine and distinguished mouth; delicate but voluptuous with notes of spices and flowers. The omnipresent acidity, rare on Gewurztraminer, makes it a wine that, while being aromatic, knows how to stay fresh and very pleasant to drink. A superb wine with foie gras and spicy dishes, whether fish or white meat. Versatile with cheese or simply as an aperitif.

WINERY

The first recorded mention of the Château d'Orschwihr dates back to 1049. The Hartmann family acquired the Château in 1854. Martin Hartmann turned the vineyards to commercial use in the 50s. His son, Hubert, took over in 1986 and increased the size of the vineyards from 6 to the present 25 hectares. Now, grandson Gautier is the latest in the family to continue the tradition. Not only is the property centuries old, but the Hartmann family philosophy of how to treat the earth, the vineyards, and the wines has also stayed true: deliberate use of ground cover, low yields, and no chaptalization among other practices give beautifully balanced wines and world class Grand Crus.