

Turckheim Cave Tradition Gewurztraminer



Producer: Cave de Turckheim
Winemaker: Michel LIHRMANN
Country of Origin: France
Region of Origin: Alsace
Grapes: Gewurztraminer 100%
ABV: 13%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap

The One-Liner

Textbook Alsace Gewürztraminer - elegant and harmonious.

Tasting Note

A fantastic balance of ripeness, varietal purity and finesse with a fragrant rose water and lychee nose, lemon aromas and a steely flinty character. The palate is sweeter and richer with pure rose and faint hints of lemon. Super floral, yet perfectly balanced with honeyed, lemon acidity. An elegant wine displaying the perfect harmony of earthy, floral and honey characters.

Producer Details

For 60 years, Cave de Turckheim has been operating from the pretty village of Turckheim, situated to the north west of Colmar. Widely regarded as one of the best co-operatives in the world, Cave de Turckheim has established itself as a quality-focused producer. Michel Lihrmann has been their senior winemaker for over 25 years. Favouring the dryer styles of Alsace wines, he strongly believes that Alsace wines should be varietally typical and express pure fruit flavours.

Cave de Turckheim's winery benefits from state-of-the-art equipment and now produces around 8 to 10 million bottles per year across an extensive range, from the excellent value *Cave Tradition* range up to individual Grand Cru varietals as well as Crémants d'Alsace and *Vendange Tardive* dessert wines.

Benefitting from the region's uniquely dry terroir, Cave de Turckheim has successfully implemented *viticulture raisonnée*; members have reduced the use of pesticides, soil treatments, water and energy consumption which ensures the sustainable production of high quality grapes with minimal environmental impact.

Testimony to their consistency and attention to detail, Cave de Turckheim regularly receive awards from **international wine competitions** including *Concours du Monde*, *Gewurztraminer du Monde*, *Riesling du Monde* and *Concours des Féminales*.

In The Vineyard

Grapes are selected from vineyards with diverse soils - limestone, granite, gravel, marl and sandstone - which impart different characters and styles to the overall blend, and harvested by hand and machine, depending on site.

In The Winery

Produced 'traditionally' by winemaker Jean Michel Lihrmann - pneumatic pressing, temperature controlled fermentation, no finings and light filtration before bottling - all to preserve fruit and aromatic qualities and elegance. His philosophy is to make wines with good acidity and fruit balance.

Food Recommendations

Try with blue cheeses, exotic cuisine such as the lemongrass flavours of Thai food or fish/chicken curries featuring ginger, mustard seed and spice...Or even desserts.