

# Turckheim Réserve 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:** 2013  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap

## The One-Liner

Lemon and smokey minerality, a more austere Gewurztraminer.

## Tasting Note

With aromas of rose petals and clementines, this is relatively rich and honeyed with hints of smoke. Wonderfully integrated and harmonious.

## 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 sourced from selected prime vineyards lying on siliceous soil. Harvesting is by hand or sometimes by machine, depending on the site.

### In The Winery

Winemaking is 'traditional' and overseen by 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.

### Awards & Press

2012 Vintage: International Wine Challenge 2014 - Bronze

2012 Vintage: Sommelier Wine Awards 2014 - Bronze

2012 Vintage: "Complex aromatics of honey, rose, ginger and clove persist from the nose through to the off-

### Food Recommendations

Gewurz means spice, but the rosey notes also speak of love and this wine could certainly be consumed on Valentines Day as an aperitif. Alternatively, this wine is perfect with aromatic spice based dishes (particularly Thai). It can also be served with a strong cheese such as Munster or Stilton.

dry palate" Sommelier Wine Awards 2014, Judges Comments