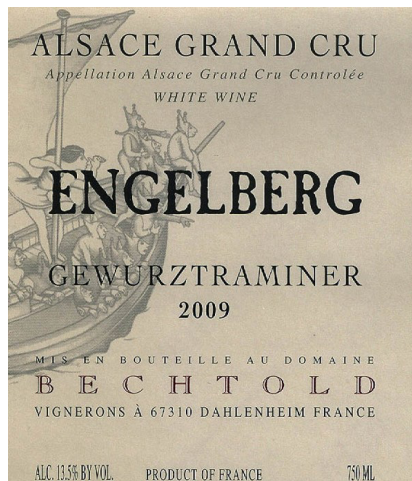


# Domaine Bechtold



## Engelberg Gewurztraminer Grand Cru



### At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Gewurztraminer (100%)
- **Average Annual Production:** 3,300 bottles
- **Average Alcohol by Volume:** c. 13%
- **Average Residual Sugar:** 30-40 g/L
- **Average Total Acidity:** 3.3-3.4 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** On the southern slope of the Scharrachbergheim hill, between 250-300 m in altitude
- **Soil Types and Compositions:** The Engelberg is geologically isolated from the surrounding Vosges foothills, and has oolitic limestone deposits in limestone-clay soils.
- **Vine Age, Training, and Density:** 38 years old, double guyot, 5500 vines/ha
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). Harvest ranges from August-September.

### In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tank. Cuvaison lasts 2-3 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 8 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 8 months in stainless-steel tanks
- **Press Wine:** Ferments with free-run juice
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Small dose of sulfur prior to fermentation to guard against volatile acidity and a small dose at bottling. c. 100 mg/l total.

### In The Glass:

This wine shows textbook varietal character, with notes of sweetness and spice on a pedestal of vibrant structure. The intense bouquet is married to the exuberance on the palate. Powerful and seductive, this wine is a fine example of the greatness of Alsace and this fine lieu-dit.