

# DOMAINE ANDRÉ KIENZLER

## GEWURZTRAMINER GRAND CRU "OSTERBERG"



**THE ESTATE:** The Kientzler domaine is a small, 5th generation family-run estate spread out over the villages of Ribeauvillé, Bergheim, Hunawir and Riquewihr. The vineyard consists of 13.8 hectares of vines, of which 4.4 hectares are classified Grand Cru. Riesling and Gewürztraminer make up about half of the family's vineyards, and 5 other varieties also contribute to the Domaine's output of approximately 6,000 cases per year. The winemakers' passion for dry and gastronomic wines is revealed in each and every vintage.

**OSTERBERG SURFACE AREA:** 24.60 hectares

**ORIENTATION:** The Osterberg Grand Cru is nestled on a slight slope set towards the east, south-east.

**SOIL:** Calcareous marl sandstone

**VARIETALS PLANTED:** Riesling, Pinot Gris, Gewurztraminer

**PLANTATION DENSITY:** 5,500 plants per hectare

**HARVEST:** Grape picking takes place late in the year, taking advantage of the cold breeze blowing from the village of Aubure

**VINIFICATION:** All grapes are harvested by hand to ensure that only the healthiest fruit is selected. The grapes are then pressed for about 6 hours with pneumatic press. Cold settling follows for 20 hours without use of enzymes. Fermentation lasts between 2 weeks and 6 months either in typical Alsations "foudre" or stainless steel tanks.

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 28.7 g/L

**TASTING NOTES:** "Its bouquet has various expressions that speak with generosity. On the palate, ample and elegant fruit combine with a powerful minerality to create a demi-sec equilibrium. Long, persistent finesse. The natural tension of the Osterberg combines wonderfully with the generosity of the Gewurztraminer." --Winemaker Notes

**SERVING SUGGESTION:** Drink young to experience its freshness and aromatic generosity. 5 to 10 years age will reveal dimension and mineral complexity. The longer this wine ages, the more it increases in dryness and reveals all characteristics of the terroir.