

## Gewurztraminer QW Pfalz - Ruppertsberger



### The Producer:

The wines from vineyards around the village of Ruppertsberg and neighbouring villages have a particular reputation for quality, and the area is home to some of Germany's historically most important estates. Since the 1980s the Pfalz region has led the way on the making of dry (trocken in German) wines and the majority of the Pfalz's wines are now made in this style. The Rupperts-berger Weinkeller Hoheburg, although founded in 1968 has its origins going back over 100 years. The Hoheburg name refers to a local medieval castle built on an old Roman fortress.

### The Wine:

Grape(s): 100% Gewürztraminer  
Area: From the co-operative's vineyards around Ruppertsberg in the Pfalz  
Vines per ha.: 5,000 per ha.  
Yield: 102 ha/hl  
Av. age of vines: 15 years old  
Vinification: There is a 4 week fermentation at 18°C  
Ageing: The wine is aged in stainless steel vats until bottled in December.

### Tasting Notes:

Pronounced perfumed nose typical of Gewürztraminer - lychee and sweet roses. More restrained than other examples with a citrusy finesse on the palate and a medium finish.

Code: 5502  
ABV: 11%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Screwcap

