



*Francois Baur*

## GEWURZTRAMINER TRADITION 2015



Origin and location: Herrenweg in Turckheim, Alsace.

Soil composition: its terroir is made of fine sand, silt and large pebbles.

Yield: 47 hl/ha

Production 600 cases

Acidity: 2.64 H<sub>2</sub>SO<sub>4</sub>

Sugar: 7.7 G/L

Alcohol: 14 %

100% Biodynamic:  
Biodyvin certification.

Vinification and aging:

Pressing of the grapes is 100% whole cluster. They undergo a very slow and gradual pressing.

Natural decantation (settling period) after 14 hours of rest. Indigenous yeasts are used, fermentations (thermoregulated) are cool and long. The wine is racked of the gross lees and allowed to age on the fine lees until bottling.

The wine is aged in 150-year-old French oak barrels (foudre de chene) until the bottling in July.

VINS D'ALSACE  
APPELLATION ALSACE CONTRÔLÉE



2015

TRADITION

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**GEWURZTRAMINER**

SAISON BOUTEILLÉE AU DOMAINE PAR  
FRANÇOIS BAUR & FILS à TURCKHEIM 68150 FRANCE  
Produce of France

