Arthur Metz

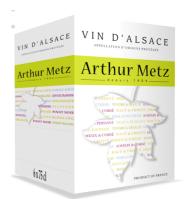
A METZ SELECTION

Designation :	Gewurztraminer AOP
Vintage :	2015
Grape varieties :	100% Gewurztraminer
Origin :	Alsatian vineyard is situated at the foot of the Vosges, between Marlenheim and Thann.
Vinification :	Grapes are harvested at perfect ripeness. Alcoholic fermentation during 10 days under controlled temperatures. The wine is then racked, filtered and bottled.
Soil :	Alsace owns a mosaïc of terroirs very different from each other.
Country origin :	FRANCE
Sensory characteristic :	
💿 Colour :	A very intensense golden yellow and straw colour.
Nose :	Aromas of flowers, spices and exotic fruits such as litchi and passion fruit.
Palate :	Rich, full-bodied and well-structured. Lovely length on the palate.
Recommendations :	To be served as an apertifi or with spicy salads, exotic dishes, chicken, white meats, Munster or even desserts.
Alcohol content :	12.5
Acidity G/L :	0



Product code :	
Bottle type :	
Capacity :	
Empty bt weight / size in mm: :	
Full bt weight :	
Case weight / size in mm :	
Cubic Capacity :	
Units per Case :	
Number of layers :	
Number of cartons per layer :	
Number of cartons per palett :	
Palett weight :	
Bottle Barcode :	
Carton Barcode :	

M361085 0,75 FLUTE A VIS FM GRAV CIGOG 0.75 L 0.46 Kg / L 76 x I 76 x h 333 1.21 Kg 7.395 Kg / L 238 x I 160 x h 344 0.013 m³ 6 2 25 50 369.75 Kg 3259360310800 3183521222810



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