

Haag



Gewurtztraminer Les Fossiles

2021

TASTING

Sight: Very pleasant, yellow with gold hints.

Perfumes: Aromas and fatness confirmed. Heady, full-bodied, long after taste.

Taste: Aromas confirmed. Fills up the mouth, very appealing and harmonious, rich with a fine freshness, very fine balance

FOOD MATCHING

- Aperitif
- Fish with spicy sauce (ginger and lime)
- Spicy dishes such as Asian cuisine with curry, Indian food
- Sweet food like meat with fruit or honey
- Foie gras
- Strong cheese
- Biscuit or fruitcake

Press quotation

Bronze medal Decanter

TECHNICAL CHARACTERISTICS

- **Alcohol:** 13.5% vol
- **Sugar:** 25g/l
- **Acidity (AT):** 7.20
- **Temperature:** 8-10°C
- **To keep:** 8 years
- **Terroir:** Limestone.
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)

Sucrosité : Moelleux

DOMAINE JEAN MARIE HAAG

17 rue des Chèvres
68570 Soultzmatt
03 89 47 02 38
www.domaine-haag.fr