

Haag



Gewurztraminer Vendanges Tardives

Grand Cru Zinnkoefflé
2019

TASTING

Sight: Gold in the glass, deep yellow with a superb brightness. Oily, sticks to the glass, fine and numerous tears.

Perfumes: Finest aromas, stunning richness and diversity. Large range of fruits: orange candied peel, leeches, hints of apricots.

Taste: Leaves its long aromas both in the palate and the nose with the addition of ripped yellow fruits. Mellowness, with an endless finish linked to the freshness.

FOOD MATCHING

- Foie gras (liver)
- With old cheese, strong cheese
- Dessert with yellow or exotique fruits or chocolate
- Alone for a wonderful moment

TECHNICAL CHARACTERISTICS

- **Alcohol:** 12.5% vol
- **Sugar:** 95g/l
- **Acidity (AT):** 5.58
- **Temperature:** 10-12°C
- **To keep:** 15 years
- **Terroir:** Limestone.
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)

The altitude (424m) and the orientation (South) explain the origins of the name Zinnkoeffle : in Alsace's language « koeffle » means the head and « zinn » in the sun. It is the highest Grand Cru in Alsace. The soil is sand and mainly limestone, chalk with shells (muschelkalk).

Sucrosité : Doux

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