



DOMAINE LOBERGER

DOMAINE LOBERGER GEWURZTRAMINER HORIZON, ALSACE

Blend: 100% Gewurztraminer

Terroir: Located in the “rain shadow” of the sub-Vosges hills. Soil is composed of granite, limestone, clay, shale, sandstone

Elevation: 855-1035 feet

Farming: Biodynamic, natural farming

Aging: 3 weeks of maceration (whole bunches, skin contact).

Unfiltered and not sulfited

Bottled: At the winery

Tasting notes

This macerated *Gewurztraminer* with an orange color reveals a very expressive nose which combines notes of yellow-fleshed fruits, exotic fruits but also delicate floral notes.

The mouth is also aromatic, structured and endowed with a nice chew without excess of tannins. The finish is fresh and salivating.



<https://jp-bourgeois.com>

