HOUSE OF TOWNEND

Dopff & Irion Gewűrztraminer Grand Cru Sporen

Price	£28.50
Code	DOPF015

Schœnen Berge, meaning beautiful mountains, is the reputed Grand Cru of Riquewihr. It is made up of steep slopes (up to 380 meters in altitude). Facing south/south-east, it benefits from a micro-climate with slopes protected from cold winds and westerly weather conditions.

Tasting Notes:

Bright gold in appearance. Complex aromas of yellow peach, melon, Mirabelle plum, floral narcissus,peony, almond paste, cinnamon, white pepper. A well balanced palate between the dominant fruity flavours and floral notes. A persistent and fresh finish with highly intense peppery notes.



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Specification	
Vinification	Exclusively hand-picked harvest. Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released onto the market.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Alsace
Area	Sporen
Type	White Wine
Grapes	Gewürztraminer
Genres	Fine Wine, Practising Organic
Vintage	2023
Style	Off-dry
Body	Rich, round and full flavoured
Producer	Dopff & Irion
Producer Overview	Based in the Hansel and Gretal-like village of Riquewihr in the heart of Alsace, this highly respected producer, dating back to the 16th century is now in the hands of the Cave de Pfaffenheim. Established in 1957 by the growers of the villages of Pfaffenheim and Gueberschwir, this is one of the top cooperatives in Alsace. There is a very focused and evironmentally friendly vineyard regime, all grapes are handpicked and a great deal of investment has gone into the winery.
Closure Type	Cork
Food Matches	This wine of great complexity and great aromatic power goes with rich and spicy dishes such as foie gras in brioche, caramelized pork spare ribs, cottage goat's cheese with honey, or melon soup with mint.