



TASTING PACK WINE #11

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

High intensity, floral driven nose. Pineapple, peach, orange and lychee dominate the fruit, with rose water floral notes, and crushed rock. Exotic spice appears on the nose, but, not a spice that would indicate oak was used. The body is rich and round, and emphasizes phenolic bitterness and alcohol

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

There are ripe to overripe peaches and apricots with tropical notes of lychee and canned pineapple. A lot of floral notes present through a bouquet of Rose, Gardenia, Jasmine - potpourri like quality. There is a spiciness present here in the form of ginger as well as some saffron, clove and a wet rock minerality.

Sweetness: Dry
Tannin: Phenolic Bitterness
Alcohol: Medium Plus
Acid: Medium Minus
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Domaine Barmès-Buecher

Cuvee: Tradition

Grape: Gewurztraminer

Country: France

Regions: Alsace

Vintage: 2018

Alcohol: 13.5%

Elevage: Stainless

Other: Nothing of note.

NOTES :

Gewurztraminer always reminds me of smelling grandma's perfume: that extremely floral, almost sweet tropical smell. The abundance of floral notes quickly eliminates many white varietals that aren't known for floral intensity. This leave us with the only a few possible grape varieties to deduce from: Torrontes, Gewurztraminer, Muscat and Viognier. The lack of oak helps to eliminate Viognier, and the richness of body and lacking acidity help eliminate Torrontes. The spice is very prevalent which would eliminate Muscat which also has a higher acidity. The lack of any new oak notes (the spice here comes from the variety and/or botrytis) gives us the only remaining answer: Gewurz

Retail Price: \$25

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