

Gewürztraminer « Ostenberg-Froehn » growth

Producer

Domaine Ansen

is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.

He is focused on aromatic wines from cool climate. The wine range was simultaneously influenced by french and german cultures.



AOP

Alsace individual field Ostenberg-Froehn

The name Froehn reminds us that peasants used to cultivate the vineyards for the lords of Wangen. That was a duty imposed to them. Work was exhausting because the slope is steep, looking south, and protected from the breeze.

Year of planting

1987

Variety

100 % Gewürztraminer

Day of picking

September 19th 2014

Weather of the vintage

2014 was unusually dry during spring time. The summer season allowed the landscape to become greener.

Geology

Ostenberg-Froehn is a steep hillside vineyard, part of Wangen horst. The underground is Muschelkalk limestone of the Trias period. The ground looks reddish due to additional clayey and sandy deposits. The combination of low fertility, high drainage and extreme temperature contrasts make it possible to produce delicately perfumed gewürztraminer with crisp acidity.

Winemaking

Grapes were hand picked. The fruit was whole bunch air-bag pressed. Fermentation was carried out with indigenous yeast in stainless steel tank.

Bottling

April 22nd 2015 after single filtration.

140 cases in 2014.

Selvin cap / Saranex liner

Yield

40 hl/ha

Chemical analyses

Alcohol : 12%

Residual sugar : 27 g/l

Organic wine certified by Ecocert FR-BIO-01

Cellaring potential

2016 - 2020

