

# « Osterberg-Froehn » growth - Gewürztraminer

Producer	<b>Domaine Ansen</b> <p>is a one-person-operation run by Daniel Ansen who has earned a degree from University of Bordeaux. In 2010, he has stopped working as a consulting winemaker to take over his relatives' vineyards and launch his own wine. The family was growing vineyards father to son since 1603.</p>
AOP	<u>Alsace individual field Osterberg-Froehn</u> <p>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-east, and protected from the breeze.</p>
Year of planting	1987
Variety	<u>Gewürztraminer</u>
Day of picking	October 22nd 2013
Weather of the vintage	The 2013 was cooler and with lower yields than expected. Harvest was completed before the end of October.
Geology	 <p>Osterberg-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 gewürztraminer with absolutely outstanding aromas and an incredible presence and complexity.</p>
Winemaking	Grapes were hand picked and sorted. Pressing lasted 8 hours. Fermentation was carried out slowly at cool temperature. Ageing on fine lees was carried out for 6 months in stainless steel tanks.
Bottling	April 29 <sup>th</sup> / Stelvin cap / Saranex liner 100 cases in 2013. Maximum production of this field: 208 cases.
Yield	40 hl/ha
Tasting	This is a juicy and perfectly balanced medium sweet white wine. The nose reminds us of apricot, banana and mango.
Chemical analyses	Alcohol: 13 % vol. Residual sugar: 32 g/l Non chaptalised / Non de-acidified Organic wine