

Gewürztraminer lieu-dit « Froehn »

Producer	Domaine Ansen 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.
AOP	<u>Alsace individual field Froehn</u> The name of this place reminds us that peasants used to come to cultivate the vineyards for the lords of Wangen. This was a duty imposed on them. Work was exhausting because the slope is steep, looking to the south-east, and protected from the breeze.
Year of planting	1987
Variety	<u>Gewürztraminer</u>
Picking day	October 31st 2012
Weather of the vintage	Most of the year was average : spring was dryer and colder than usual, and followed with thunderstorms. Fortunately heatwaves and cold nights favored grape aromas in August. Botrytis started to develop early October.
Geology	This hillside field is part of Wangen horst. The ground is thin red marl and lies on limestone (Muschelkalk).
Winemaking	Grapes were hand picked. Pressing lasted 6h. Fermentation was carried out at cool temperature (ca. 14°C). Ageing on fine lees was carried out in stainless steel tank during 6 months.
Bottling	March 28 th / Stelvin screwcap / Saranex liner 110 cases in 2012 Maximum production from this field: 208 cases.
Yield	43 hl/ha
Tasting	This is a juicy, sweet and powerful white wine. Noble Botrytis contributes to the nose.
Chemical analyses	Alcohol: 14 % vol. Residual sugar: 34 g/l Non chaptalised pH : 3.90 titratable acidity : 3.65 g/l

