

# The Furst

GEWURZTRAMINER · 2019 AOC ALSACE · ALSACE, FRANCE

## PRODUCER

The Furst

CUVÉE Gewürztraminer

VINTAGE 2019

## DESIGNATED GROWING AREA

AOC Alsace

## REGION

Alsace, France

## VARIETAL(S)

100% Gewürztraminer

## SOIL

Sand & clay

## VINIFICATION & MATURATION

Traditional fermentation  
in temperature controlled  
stainless steel tanks

ABV 13.5%

AGING Enjoy now or cellar  
1-2 years

The Furst... a line of wines from Alsace produced in concert with the prestigious Dopff au Moulin Estate. Located on the foothills of the Vosges Mountains, the Dopff family cultivates more than 70 hectares of vines in the heart of the best Alsatian wine region. Thirteenth generation wine makers, the Dopff family places emphasis on the importance of responsible farming and traditional vinification practices seeking balance in all wines produced.

Recognized as the 'inventors' of Crémant d'Alsace as well as the creators of the tall, slender wine bottles that distinguish Alsatian wine today; the Estate continues to make its mark producing high-quality, terroir-driven wines that represent the divine alchemy of native soil, traditional Alsatian varietals, and centuries of wine making experience.

## VINEYARD & WINEMAKING

Traditional fermentation & maturation in temperature controlled stainless steel tanks at the Dopff Estate. Grapes were provided by over 160 growers selected for the special care they bring to their vines in line with Dopff family standards.

## NOTES

A medium-dry wine with powerful aromas of tropical fruits, roses and spices. Persistent & racy. Well-balanced wine with a very smooth attack and fine acidity.

Best served as an aperitif or with spicy meals inspired by Asian and Indian cuisine. In Alsace, Gewürztraminer is usually served with Munster cheese.



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