

Maison Cattin

"Sauvage" Gewurztraminer

Expressive and fruity nose with exotic and floral notes. Aromas of fresh mangos and rose water. A full-bodied and aromatic wine, which perfectly combines exotic fruits, white flowers and a touch of nutmeg.

Gewurztraminer

Organic, Vegan

Appellation	Alsace
Vineyard	Parcels of clay-limestone are located in the heart of the Alsace vineyard, 10 km south of Colmar. Colmar is the capital of Alsace wines and one of the driest regions in France. The Alsace vineyard enjoys a unique location, between the Vosges Massif and the Black Forest, and a semi-continental climate. Located at an altitude of 300 meters, the soils are heavy, deep and well drained. The richness of the soil, combined with ideal exposure, enables the production of complex, rich and racy wines. Organic and vegan certified.
Vinification	Harvested by hand. Gentle pressing of the grapes in order to preserve the quality of the juice. Fermentation in a temperature-controlled stainless steel tank between 3 weeks to 2 months. Then aging on the lees for 2 more months.
Pairing	It can be served on its own as an aperitif. It will pair well spicy cuisines, and with strong cheeses.

JOSEPH CATTIN

The Cattin Family has been settled in Voegtlinshoffen, Alsace for three centuries, and has been dedicated to viticulture and wine-making. The history of the winery is linked to the fate of key characters in the family. Each generation of talented winemakers has contributed to the development of the family-owned Estate.