

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



Angels Gate Winery 2007 Gewurztraminer VQA Niagara Peninsula

WINEMAKING

The grapes were harvested late in the season and the juices were settled and racked before fermentation began in stainless steel tanks.

TECHNICAL INFORMATION

Alcohol: 13.0%
Sweetness: 1
Variety: 100% Gewurztraminer
Brix @ Harvest: 21.7°
Harvest Dates: October 3rd 2007
Residual Sugar: 6 g/l
PH: 3.1
Acidity: 6.8g/l
Production: 2200 cases
LCBO # 58594

NOTES

This fresh and clean gewürztraminer offers fragrances of rose petal, lychee, and mango. Its Off dry palate displays balanced acidity with flavours of tropical fruit, grapefruit, and lime. A refreshing finish follows with pleasant warmth. Enjoy with light poultry and seafood dishes.

Serving Temp.: 7-9°C

Food Suggestions: Smoked fish, Roast Pork, and Asian Dishes

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

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