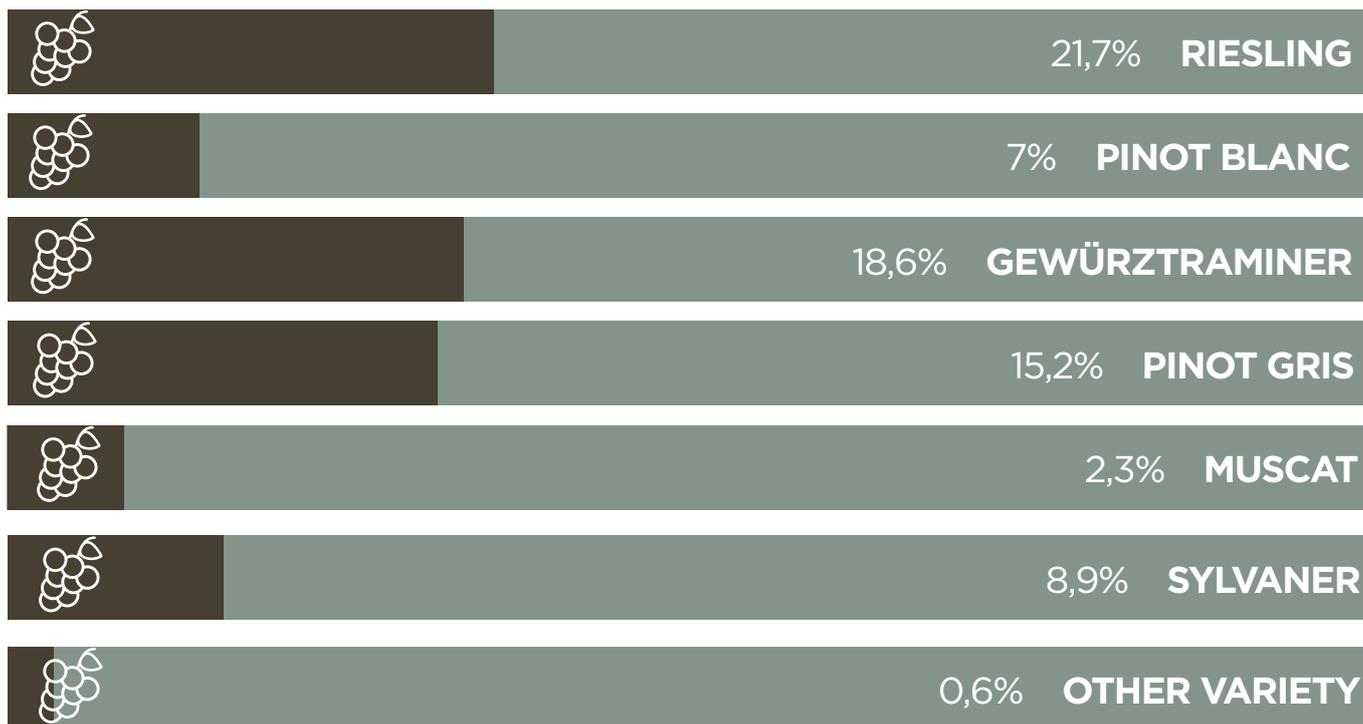


ALSACE

Alsace

WHITE GRAPES IN ALSACE:



The Alsace is an elongated French region that borders Germany. The quality of its wines, for the most part white, was recognized as early as the medieval era. Its location however, rendered it the object of numerous territorial disputes, in particular between France and Germany. While, for many years, this aspect limited the quantitative, and partly the qualitative development of the wines produced here, in the long run it enabled the Alsace to get rich thanks to the combined expertise of the most appreciated enological cultures in the world, those of France and Germany.

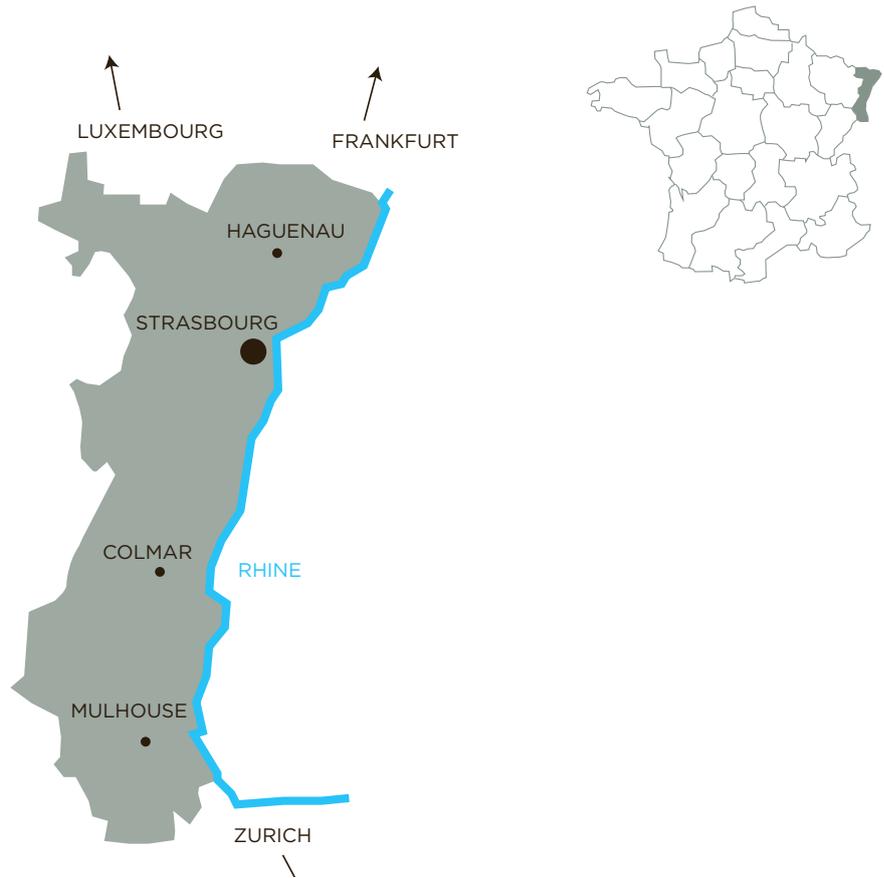
From a geological standpoint, the Alsace wine region made up of more than 15,000 hectares is composed of a mosaic of rock typologies including clay, limestone, shale, sandstone, and granite. The climate is semi-continental. The rain,

thanks to the natural barrier represented by the Vosgi mountain range, makes the Alsace region one of the least rainy of Europe.

The vineyards generally rise on very steep slopes that are difficult to cultivate, but capable of guaranteeing optimal conditions for the light varieties planted here.

The white grapes grown in the Alsace are:

- Riesling
- Pinot Blanc
- Gewürztraminer
- Pinot Gris
- Muscat
- Klevener de Heiligenstein (also known as Traminer)
- Sylvaner
- Other marginal varieties used mostly in blends



In addition, there is no lack of vineyards dedicated to the Pinot Noir, the only black grape authorized in this area. It is used for the production of both still and sparkling wines. The Alsace enological production is 90% from white grapes, producing both dry and sweet wines, as well as a prolific Spumante production thanks to the Crémant d'Alsace.

The vinification of still wines is achieved in stainless steel, or otherwise in big or very large oak barrels called foudre. The aging is often completed directly in the bottle.

The characteristic that defines the still whites of the region, especially if produced from the best crus, is its great aging capacity.

The still wines earned the denomination (AOC) in the 1960s. In 1975, following the discovery of particularly well suited areas, the denomination Alsace Grand Cru was instituted. These areas, in

total 51, can have a variable extension that ranges from 3 to 80 hectares. The Grand Cru labels are produced from 4 single, white varieties (Riesling, Gewürztraminer, Muscat, and Pinot Gris) and represent 4% of the production of still wines of the region.

In 1976, the denomination, which regulates and protects the Crémant d'Alsace, was born. The still wines created here, are in great part dry, but two sweet varieties are also produced:

- Vendanges Tardives. They are products of only white-fleshed grapes, harvested when ripe.
- Sélection de Grains Nobles: produced with white grapes that are often affected by botrytis, and are selected with great care. The wines that fall into this category are sweet but of great density and complexity.

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

Riesling

96



Riesling Clos Windsbuhl 2014
ZIND-HUMBRECHT

Riesling cultivated on terrains composed of varying types of limestone, including that which is rich in fossil shells, muschelkalk. In the mouth, its savory arrow hits the mark, continuing after to create a trajectory of tension, persistence, and finesse. All this despite a vintage of very low yields.



96



Riesling Clos St. Hune 2008
TRIMBACH

From the Grand Cru Rosacker, a wine released after the 2009 vintage. The noteworthy acidity of the vintage results in a sip that, while not openly intransigent, demonstrates however, an austerity that on the finish melts into a dry elegance, flavorful and spicy. Record persistence.

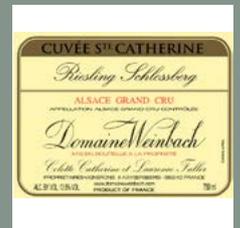


95



Riesling Grand Cru Schlossberg Cuvée Ste. Catherine 2013
WEINBACH

Grape of the central part of the cru, from plants more than 60 years old. The soils, in prevalence from granitic origin, direct the wine and render it luminous, opened, and yet aristocratic. At the entrance, it expands on notes of fruit and beeswax, while the finish eases on savory nuances, grilled, and spicy with ginger.



95



Riesling Grand Cru Schlossberg 2014
ALBERT MANN

Low yields, the fault of the vintage, but high gustative quality, determined by the cru and by the vinification that favors the aromatic inertia of the steel and refutes the malolactic fermentation. The wine remains pure, crystalline, and rich with those fruity touches that give complexity to the sip that expand with spicy and savory notes.



WINE RANKING

94

Riesling Cuvée Frédéric Emile 2009
TRIMBACH

Obtained from Grand Crus Osterberg and Geisberg. Aromas not too austere thanks to a fruity component that recalls lime, bergamot, and white peach. Dry sip that becomes sharper little by little, until a savory finish, completed by touches of dried fruit (almonds), horseradish, and white pepper.



94

Riesling Grand Cru Clos Saint Urbain Rangen de Than 2014
ZIND-HUMBRECHT

From a cru geologically characterized by volcanic earth, capable, more so than others, of imposing itself on the vine. Aromas of citrus and piquant spices. Reserved mouth, but that notwithstanding excellent dynamism of a flavorful mix. Kilometric finish.



93

Riesling Grand Cru Muenchberg 2014
OSTERTAG

Grand Cru from sandy earth complimented by rocks of volcanic origin. The excellent character of these last, push the taste towards a pointy dimension not stopping at the palate, but continuing to create a persistence characterized in this early phase by acidity and flavor. It will have a long life.



92

Riesling Cuvée Colette 2015 (cask sample)
WEINBACH

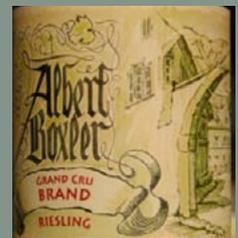
According to the vintage of this cuvée, from plants that dwell at the more sandy parts of Schlossberg. The vintage, excellent, emphasizes in this phase the horizontal dimension of the wine, which manifests itself in the mouth thanks to citrusy sensations of white-fleshed fruits. Savory and slightly spicy finish.



91

Riesling Grand Cru Brand K 2013
ALBERT BOXLER

From the property called Kirchberg whose plants rose in the second half of the 1940s. This cru often expresses a luminous and rather rich gustative stamp, while this wine articulates instead, an austere and direct character of citrus, iodine, and spiciness from horseradish. Excellent persistence.



90

Riesling Pflaenzerreben de Rorschwihr 2008
ROLLY GASSMANN

Perfect maturity of the grapes, the delicate proportion of clay-rich soils to a vinification in large wooden barrels, allowing to this wine, even in a vintage of a captivating acidity, to express a full and complex sip on fresh sensations, at the same time rich with citrus and mango. Rigorous and flavorful finish.



GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

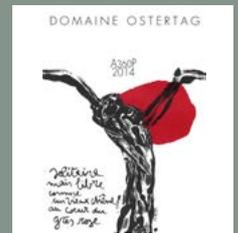
Pinot Gris

95



Pinot Gris Grand Cru Muenchberg A360P 2014 OSTERTAG

The acronym that gives the wine its name indicates an area cultivated in keeping with the protocols of biodynamic wine making. Vinified in pièces in Burgundy. This wine has, by nature, a very balanced character that in its taste, marries the wide expanse of yellow fruits from mango to mirabelle, with a markedly flavorful length.

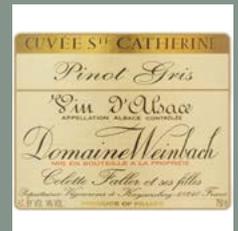


93



Pinot Gris Cuvée Ste. Catherine 2015 WEINBACH

Grapes harvested in three different parcels of land, located in as many crus, including Schlossberg. The selection of grapes requires collecting those that are in an advanced state of maturity, without entering into late harvest. Amply developed mouth thanks to notes of white melon, quince, and candied ginger.



93



Pinot Gris Clos Windsbuhl 2014 ZIND HUMBRECHT

In this label, the stony character of the cru dominates and tames the vine, revealing an olfactory profile in some cases, very similar to that of Riesling from the same vineyard. In the mouth, the salty flavor takes center stage, while nuances of papaya and spices (star anise) remain the supporting cast.

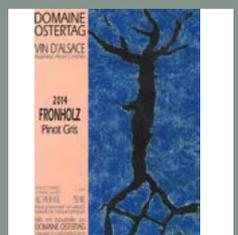


93



Pinot Gris Fronholz 2014 OSTERTAG

Soils rich in quartz, the somewhat rare exposition facing the south-west, and the choice of an exact ripeness, all determine a Pinot Gris of sharp character, long-limbed, and of great drinkability. In the mouth, the texture of the wine is agile, with flavorful aspects but also delicately tropical.

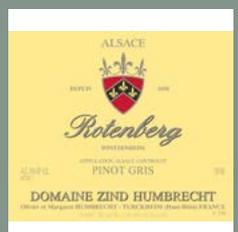


90



Pinot Gris Rotenberg 2014 ZIND HUMBRECHT

The name of the vineyard, literally "red hill" is derived from the abundance of iron in the earth that, by nature, determines its color. A finessed aroma that highlights a rich catalog of apples, from rennet to quince. Dry mouth, fruity, grilled and a slightly smoky finish.



GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

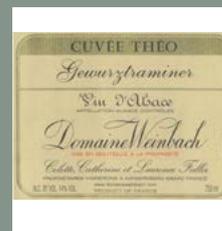
 LONG (more than 15 years)

Gewürztraminer

94

Gewürztraminer Cuvée Théo 2015 WEINBACH

Produced from the clos du capucins, the vineyard that encircles the winery. A sip balanced between the stylistic sweetness of the wine and the typical bitter finish from the vine. Delicately floral attack of rose and peony, followed by tropical impressions and a relaxing ending on soft sensations of almond and sweet spices.



93

Gewürztraminer Grand Cru Furstentum Vieilles Vignes 2012 ALBERT MANN

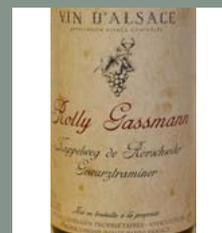
Derived from limestone terrains and complemented by touches of clay. Aromas typically floral and tropical, nevertheless inverted into colder impressions. The sip enters horizontally and magnifies on the palate thanks to tropical notes of papaya and passion fruit. On the finish, it becomes vertical, while always remaining velvety.



92

Gewürztraminer Kappelweg de Rorschwihr 2012 ROLLY GASSMANN

Floral aromas centered on either the Moroccan rose, with light tones of apricot, and white flowers (acacia and jasmine). In the mouth, ample, generous, but never oily, thanks to a flavor brought about by the ample quantity of grey-blue limestone present in the soils.



92

Gewürztraminer Grand Cru Hengst 2013 ZIND HUMBRECHT

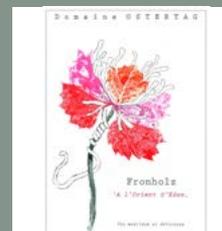
From the property called Kirchberg whose plants rose in the second half of the 1940s. This cru often expresses a luminous and rather rich gustative stamp, while this wine articulates instead, an austere and direct character of citrus, iodine, and spiciness from horseradish. Excellent persistence.



89

Gewürztraminer Fronholz à l'Orient d'Eden 2013 OSTERTAG

Perfect maturity of the grapes, the delicate proportion of clay-rich soils to a vinification in large wooden barrels, allowing to this wine, even in a vintage of a captivating acidity, to express a full and complex sip on fresh sensations, at the same time rich with citrus and mango. Rigorous and flavorful finish.



GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

Vendange Tardive and Sélection de Grains Nobles

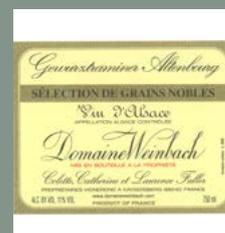
96



Gewürztraminer Altenbourg Sélection de Grains Nobles 2008

WEINBACH

A fruity and at the same time, oriental scent on the nose. From ripe forest strawberries to quince, from dates to dehydrated pineapple. In between, sweet and spicy without masking the fruity imprint that spreads over the palate, enveloping it without ever weighing down the sip.



95



Pinot Gris Clos Jepsal Vendanges Tardives 2010

ZIND HUMBRECHT

A Monopole from Domaine. In the mouth, the sweetness has an almost willowy silhouette that does not stop at the entrance or middle of the mouth, but continues with good amplexness. On the finish, sensations of dehydrated fruit followed by nuances of beeswax and spices.



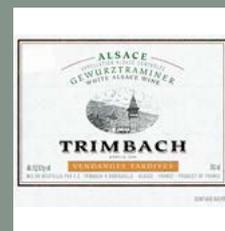
93



Gewürztraminer Vendanges Tardives 2008

TRIMBACH

Very elegant and floral perfumes, in particular acacia. The mouth, likely thanks to the absence of botrytis, is smooth but never openly sweet, maintaining a very pleasing, velvety aspect, which translates into tropical fruit and citrus zest.



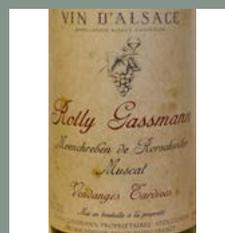
92



Muscat Moenchreben de Rorschwihr Vendanges Tardives 2003

ROLLY GASSMANN

Uncommon. Delicate nose, even if a bit simple, triangulated on jasmine, elderflower, and bergamot. In the mouth is more dense. Expands on the palate with notes of white flowers, tropical fruit, both fresh and dried, further encompassing it with a light spiciness of cardamom.



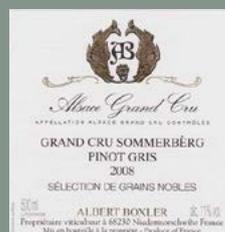
92



Pinot Gris Grand Cru Sommerberg Sélection de Grains Nobles 2008

ALBERT BOXLER

Sip of dynamic profile characterized by citrusy notes both fresh and of zest. The perception of sugar is controlled in particular by a slight spiciness. On the finish, the depth of the drink increases, thanks to the impression of a quite evident peach syrup.



All written content 2016 © Luca Gardini
Any unauthorized copying, reproduction, hiring, lending,
public performance and broadcasting is strictly prohibited.
Data source on page 1: Wikipedia

Layout and design by **ZeppelinStudio.it**

11

APRIL 2016

ALSACE WINE RANKING BY
MARCO TONELLI FOR
LUCA GARDINI THE WINE KILLER

TASTING PERIOD
APRIL 2016

