

Boeckel 2021 Gewurztraminer Midelberg

WineWise Code	FEB-GEM21
Country	France
Region	Alsace
Color/Style	White
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Fermentation duration: 4 weeks Pneumatic pressing Static deburming with slurge filtration Slow and thermo-controlled fermentation
Aging Vessel	100% Cask
Aging Duration (months)	6 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	No
Additional Maturation Details:	Aging in foudre of centenary oak
Added Sulfur	Yes
Varieties	100% Gewurztraminer
Residual Sugar	21
ABV	13
Closure	Screw-cap/ Stelvin
Annual Production	500 cases
Other Wine Facts	MIDELBERG refers to the location of Mittelbergheim on a 17th century map ECOCERT certified organic wine – FRBIO-01 Wine in a bottle screw capsule
Soil Types	Calcareous
Elevation (meters)	200
Vine Age	30
Yields (hl/ha)	60
Farming Practices	Certified Organic
Harvest Method	Hand-harvested
Other Vineyard Details	Limestone hills of Mittelbergheim

WineWise Notes:

With this commanding, not to say voluptuous wine, aromatically true to type, we formally abandon our sentimental yearning for the dry Alsatian Gewurztraminers on which we were reared. Instead, we wholeheartedly embrace the unabashedly moelleux style of today, when executed with such discretion and innate balance as this.

Winewise Notes on Producer:

This ancient family firm has become a dependable source for some heart-warmingly traditional examples of Alsace wines. In recent years, they have systematically converted all their own holdings to certified organic viticulture, though they continue to buy a significant proportion of other grapes from long-term partners. The wines are full-flavored, varietally distinct and properly dry. They offer a price-quality ratio that is hard to beat. Now that the 23 hectares are fully organic, a new range of wines under the name “Midelberg”, an ancient dialectal name for their beautiful village, has been released with a striking label and bottling under screw-cap.



Notes from Producer:

You will perk up eagerly at the first whiff of the textbook Gewurz nose. The improved viticulture manifests itself in the uncommonly spicy palate, while the wine's rich texture but reduced sucrosity make it a better- than-ever match for the traditional Asian fare and smoked fish.

