

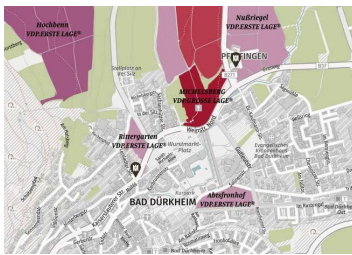


**FITZ-RITTER**  
EST. 1785



# GEWÜRZTRAMINER

*Organic Spätlese 2020*



In Germany, the word "Bad" implies a spa town and, Bad Dürkheim, embedded into the foothills of the Palatinate forest, marks the heart of the fertile Middle Haardt region of the Pfalz. The area is especially favored by a warm micro-climate in the broad Rhine valley, protected from cold winds by the bordering Pfalz hillside forests. Countless almond trees can thus flourish between the vineyards, their delicate pink blossom heralding the end of the winter. Now in its ninth generation of ownership and management under Johann Fitz, the son of Konrad & Alice Fitz who have now retired, but are still actively involved. The Fitz-Ritter family estate is a founding member of the elite Verband Deutscher Prädikats (VDP), and dates back to 1785. It has been EU certified organic since the 2012 vintage, no fungicides, no herbicides, no insecticides.

At **FITZ-RITTER ESTATE**, there is no use of herbicides or insecticides, only organic fertilizers are used. Seeds, stems and skins of our own grapes as well as horse and chicken manure are worked into the soil. There is no use of heavy machinery that compresses the soil in the vineyards. Instead, the vineyards are worked primarily by hand, using extensive canopy management (hand cutting of leaves to expose the grapes to the sun). Fitz-Ritter is a member of the "Controlled Environmentally Friendly Viticulture." Our philosophy is to work our vineyards as gently as possible in order to give them sustainable growth.



**Pfalz**

LOCATION



**Fitz-Ritter**

ESTATE



**100% Gewürztraminer**

VARIETALS



**ALCOHOL: 9.5%**

SWEETNESS

**RES. SUGARS: 50.2 G/L**



**ACIDITY: 6.1 G/L**

ACIDITY



VINES & VITICULTURE

The vineyards are planted on a mixture of sandstone and volcanic soil.



TASTING NOTES

This is a sweeter, "typically Pfalz" Gewürztraminer which enjoys a great following and is always a favorite. It is never over-the-top sweet, always subtle with a delightful lychee, rose petal and sweet honeydew melon palate and a delicate spiciness.



**Food Pairing:** Its dry finish makes it an ideal wine for spicy food. A flavor enhancer for Thai and Fusion cuisine, ideal with Pate, with sweet fruity and spicy sauces, exotic salads and fruits – or on its own.



**Exotic/Spicy**



**Exotic Salads**



UPC: 8 36957 00020 2  
12pk / 750mL

