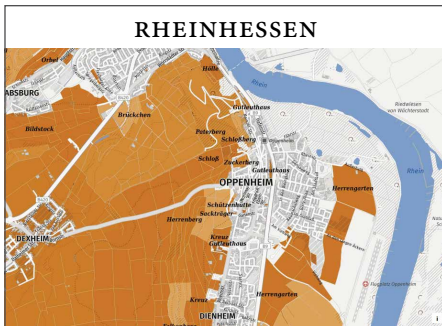




MACHMER BECHTHEIMER

Gewürztraminer Spätlese Rheinhessen 2016




Generations of the **Machmer** family have been involved in viticulture, but it was not until Georg Machmer that their estate wines were bottled. His son, Markus, now continues the family tradition and is devoted to producing wines of high quality. The small village of Bechtheim is situated in the countryside, not far to the South from Nierstein. The vines are cultivated on fertile loamy soils, and spicy Gewürztraminer flourishes well in the warm micro-climate. The Machmer estate is EU certified organic since the 2013 vintage, no fungicides, no herbicides, no insecticides.

BECHTHEIM


The small village of Bechtheim is situated in the countryside, not far to the South from Nierstein. The vines are cultivated on fertile loamy soils, and spicy Gewürztraminer flourishes well in the warm micro-climate. The Bechtheimer is sourced from the single vineyards Stein and Rosengarten, all 100% owned/cultivated by Markus Machmer.




 **Bechtheim, Rheinhessen**
LOCATION


 Fertile loamy soils, sourced from the single vineyards Stein & Rosengarten.
VINES & VITICULTURE

 **Weingut G&M Machmer**
ESTATE

 Far more floral, fruity and offsetting spicy aromatics and flavors such as rose petals, lyche, passion fruit, apricot, ginger and white pepper.
TASTING NOTES

 **100% Gewürztraminer Spätlese**
VARIETALS

 **ALCOHOL: 10.9%**
RES. SUGARS: 57.7 G/L
ACIDITY: 5.3 G/L

 **Food Pairing:** A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.

UPC: 8 36957 00037 0
12pk / 750ml

