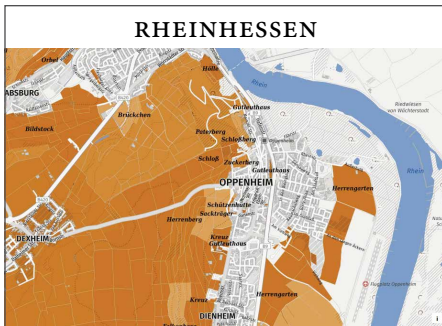




MACHMER BECHTHEIMER

Gewürztraminer Spätlese Rheinhessen 2018



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



TASTING NOTES

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



ESTATE

Weingut G&M Machmer



VARIETALS

100% Gewürztraminer Spätlese



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.



SWEETNESS

ALCOHOL: 10.9%
RES. SUGARS: 57.7 G/L



ACIDITY

ACIDITY: 5.3 G/L



Exotic/Spicy



Spiced Poultry



Roasted Vegetables



Soft Cheeses



VINES & VITICULTURE

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

UPC: 8 36957 00037 0
12pk / 750ml

