



TREVERI[®] CELLARS

Gewürztraminer

Treveri Cellars Gewürztraminer

The German word for “spice” is “gewürz” and this varietal brings together a wonderful combination of spicy and sweet flavors. Pronounced GUH-VERZ-TRA-MINER, this wine has a storied tradition of a fragrant nose and tropical fruit on the palate.

With our winemaker’s German heritage, a sparkling Gewürztraminer is essential to creating a full tier of varietal sparkling wines. Our Gewürztraminer grapes are carefully selected from the Den Hoed Vineyard, where conditions are perfect for cultivating the nation’s best Gewürztraminer.

Recognized nationally for its flavor and nose, Treveri Gewürztraminer was recently served at the James Beard Foundation in New York City.

Tasting Notes

Notes of lychee jelly, combined with rich tropical fruit, all-spice, nutmeg, and clove are balanced with an underlying acidity for a true expression of the varietal.

Food Pairings

- Balsamic-glazed duck legs
- Thai red curry mussels
- Seafood stew with coconut and tomato

Blend

100% Gewürztraminer from the Yakima Valley AVA

Analysis

- 7.5g/L total acidity
- 3.34 pH
- 35g/L dosage
- 24 months en Tirage
- Single Vineyard: Den Hoed

