

CAMPANER

GEWÜRZTRAMINER DOC 2022

VARIETAL: Gewürztraminer

AGE OF VINES: 10 – 25 years

TEMPERATURE: 11 – 13 °C

OPTIMAL AGING: 2023 – 2028

YIELD: 40 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 15.0 %

RESIDUAL SUGAR: 5.7 g/l

TA: 5.3 g/l

Contains sulphites

» Multi-faceted, solidly structured and infused by an idea of light. «

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINIFICATION

Destemming of late-harvested, but still perfectly sound grapes; 12 hour cold maceration, after which the grapes were pressed, underwent natural clarification; slow fermentation at a controlled temperature of 18° C; six-month aging on the fine lees, filtration and bottling in May.

VINEYARD

Sloping vineyard with a southerly exposure at 450 – 500 meters above sea level. Loamy, chalky gravel with eroded porphyry.

TASTING NOTES

- light, golden yellow
- intense nose, rose blossoms, lychee, cloves, cinnamon, a hint of sage, complex and multi-faceted
- dense volume on the palate, very clean and direct, tropical fruit on the lingering finish

RECOMMENDATION

This wine pairs well with light appetizers, fish dishes and also as an aperitif.

AWARDS

ROBERT PARKER – 2018: 91 p., 2020: 91 p.,

JAMES SUCKLING – 2018: 91 p., 2020: 91 p., 2021: 92 p.,

I VINI DI VERONELLI – 2017: 91 p., 2018: 92 p., 2019: 91 p., 2021: 92 p.,

BIBENDA – 2012, 2017, 2018, 2020: 4 Grappoli

LUCA MARONI – 2017: 93 p., 2018: 96 p., 2019: 96 p., 2020: 96 p., 2021: 96 p.,