

# GEWÜRZ- TRAMINER

## DOC 2023

**VARIETAL:** Gewürztraminer

**AGE OF VINES:** 5 – 30 years

**TEMPERATURE:** 8 – 10 °C

**OPTIMAL AGING:** 1 – 4 years

**YIELD:** 60 hl/ha

**TRELLISING SYSTEM:**  
Wire-trained + Pergola

**ALCOHOL:** 14.0 %

**RESIDUAL SUGAR:** 6.0 g/l

**TA:** 5.0 g/l

Contains sulphites



## ORIGIN

The name Gewürztraminer goes back to the neighboring village of Kaltern Tramin, where this variety was first mentioned in documents in the 14<sup>th</sup> century. Whether the variety really originated in Tramin is debatable. The fact is that it has a very long tradition in Alto Adige and produces excellent wines.

## VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

## VINEYARD

The vineyards are situated on south and east-facing slopes at an altitude of 350 to 450 meters above sea level. The soil consists of loamy limestone gravel, which retains heat and is well-drained.

## VINIFICATION

The grapes, harvested relatively late, are first destemmed. This is followed by a brief cold maceration, then pressing, and natural must clarification. Fermentation then takes place at controlled temperatures of 18 to 20 °C. The wine is then aged for 3 months on the fine lees in stainless steel tanks.

## TASTING NOTES

- bright, golden yellow color
- intense aromas of rose blossoms, lychee, and pineapple
- It is full-bodied and creamy at first impression, revealing a wide spectrum of fruit nuances on the palate, with a long, lingering, aromatic finish

## RECOMMENDATION

This Gewürztraminer is an excellent match for crustaceans, spicy pâtés, and Asian cuisine. It is also suitable as an excellent aperitif wine.

## AWARDS

**SAKURA JAPAN WOMEN'S WINE AWARDS** – 2021: Gold

**JAPAN WINE CHALLENGE** – 2020: Gold, 2021: Gold