

GEWÜRZ- TRAMINER

DOC 2022

VARIETAL: Gewürztraminer

AGE OF VINES: 5 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2023 – 2026

YIELD: 60 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 14.5 %

RESIDUAL SUGAR: 5.5 g/l

TA: 4.9 g/l

Contains sulphites

» Rococo gold leaf with Bach in the background.
Or, less dramatically, with Thai cuisine. «

ORIGIN

The name Gewürztraminer goes back to the neighboring village of Kaltern Tramin, where this variety was first mentioned in documents in the 14th 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 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 and underwent natural clarification; fermentation at a controlled temperature of 18-20 °C; three-month ageing on the fine lees in stainless steel.

VINEYARD

South- and east-sloping vineyards at an altitude of 350 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils.

TASTING NOTES

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

RECOMMENDATION

Glazed duck, Thai red curry or grilled jumbo shrimps. A feast of a pair for cheese lovers. Castelmagno and Gewürztraminer - first class!

AWARDS

SAKURA JAPAN WOMEN'S WINE AWARDS – 2021: Gold

JAPAN WINE CHALLENGE – 2020: Gold, 2021: Gold

