

# GEWÜRZ- TRAMINER

**DOC 2019**

**VARIETAL:** Gewürztraminer

**AGE OF VINES:** 6 – 21 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2020 – 2023

**YIELD:** 60 hl / ha

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

**ALCOHOL:** 14.0 %

**RESIDUAL SUGAR:** 5.5 g/l

**TA:** 5.2 g/l

Contains sulphites

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

## VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

## 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 300 – 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** – 2015: Gold; 2016: Silver

**WINE & SPIRITS** – 2013: Best Buy

**JAPAN WINE CHALLENGE** – 2015: Gold