



From the thirteenth century up to the early Modern Era, “Traminer” was the best known wine from what is now South Tyrol. Over the course of centuries, the vines from their village of origin, Tramin, have spread all over the entire world and are now known as Gewürztraminer.

On the hills above Kurtatsch, enjoying a nice southern exposure, the highly aromatic Gewürztraminer has found its ideal habitat: chalky and clay soils! This is where a full-bodied wine is born, with a powerful backbone and a highly concentrated, weighty aroma. A prominent mineral vein lends a lasting freshness to the almost oily body that is scented with roses, magnolias, and lychees.

Alto Adige Gewürztraminer DOC 2015

GRAPE VARIETIES

Gewürztraminer

WINEMAKING

Fermentation in temperature-controlled stainless steel tanks; with cellaring of one to three years, the strength and typical qualities of the wine increase.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

An unmistakably full-bodied, spicy white wine; straw yellow to golden yellow; aromatic, harmonious, reminiscent of roses and cloves; very assertive, full and rich, spicy and with great persistence.

GASTRONOMY

Excellent with lobster, crab, and Asian cuisine; also suitable as an aperitif and at dessert.

Serving temperature 11-12°C

AVAILABLE FORMATS

75 cl

AWARDS

Alto Adige Gewürztraminer 2015: 3 stars - 84/100 points (Das Genussmagazin 2016)

