## **GEWÜRZTRAMINER**

**Origin:** Gewurztraminer probably originated from Asia. There is definitely a connection with the village of Tramin the neighboring village to Caldaro.

The most well-known Gewürztraminer wines come from Alsace and Alto Adige, where, especially in recent years, it has reached an area cultivation of 500 hectares.

Area requirements: Our Gewürztraminer grapes ripen a few meters to the east of our winery at 500mt above sea level. One third of the vines were planted using the Guyot training system in 2004, and the remaining two thirds were planted in 2009. The soil is limey and clayey, which are good requirements for aromatic wines.

Growth: very strong and upright

**Yield:** From each shoot we grow 2 small to medium grape clusters. To achieve optimal wine quality, we restrict the grape /vine load to 1 kg.

Harvest: from the middle to the end of September

Wine: White wine in intense golden yellow. Pronounced aromas of rose petals, marzipan and spices On the palate, a full-bodied wine with mild acidity and great body ending in an extra long aromatic finish. High quality excellent aperitif wine.

Pairing with: shellfish, crabs, lobsters and Asian dishes.

Serving: 12° - 13° C



