

LINE
CLASSIC

ALTO ADIGE GEWÜRZTRAMINER 2019

Gewurztraminer has experienced a true renaissance in recent years. This grape variety with reddish berries originated in our neighboring wine village of Termeno, and can be found growing today in almost every production zone around the globe. Unlike many of the world's Gewürztraminers, this one is vinified dry. The result is a fruity yet spicy character that you won't soon forget. Its aromatic richness, characterized by delicate spicy notes of cloves and delicate roses, makes it absolutely captivating.



straw yellow



spicy aroma of
cinnamon, cloves,
rose and lychee



Fruity and spicy,
aromatic, long finish

VARIETY:
Gewürztraminer

AGE:
10 to 30 years

AREA OF CULTIVATION:
Sites: single vineyards along the South Tyrolean Wine Road, from Cortaccia to Termeno and Caldaro, and all the way to Appiano (300-500m)
Exposure: south-southeast
Soil: limestone gravel with a slight amount of clay
Training System: Guyot

HARVEST:
end of september to early october; harvest and selection of grapes by hand.

VINIFICATION:
Fermentation and development in stainless-steel tanks.

YIELD:
65 hl/ha

ANALYTICAL DATA:
Alcohol Content: 14 %
Residual Sugar: 4.5 gr/lt
Acidity: 4.6 gr/lt

SERVING TEMPERATURE:
8-10°C

PAIRING RECOMMENDATIONS:
Flexible: lovely as an aperitif and also pairs well with spicy and intense dishes such as chestnut ravioli with black truffle, shellfish and with Tyrolean Käseknödel (cheese dumplings).

STORAGE/POTENTIAL:
3 to 4 years

AWARDS:
2014: International Wine Challenge: „Commended“

