

GEWÜRZ- TRAMINER

DOC 2021

VARIETAL: Gewürztraminer

AGE OF VINES: 5 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2022 – 2025

YIELD: 60 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 5.5 g/l

TA: 5.4 g/l

Contains sulphites

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

VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

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 – 2015: Gold; 2016: Silver

WINE & SPIRITS – 2013: Best Buy

JAPAN WINE CHALLENGE – 2015: Gold, 2020: Gold

