

Puntay

GEWÜRZTRAMINER 2023

SÜDTIROL - ALTO ADIGE DOC

ORGANIC CERTIFICATE: Abcert IT-BIO-013

VARIETAL: Gewürztraminer

AREA AND SOIL: The vineyards extend along a south-facing slope at an altitude of 450 to 500 meters above sea level. The clayey marl soil lies on a bedrock of primary rock such as porphyry and granite.

CULTIVATION: Guyot

YIELD: 40 hl/ha

VINIFICATION: The grapes, which are harvested a little later, are destemmed and undergo an 8-hour cold maceration. After pressing, natural must clarification and slow fermentation at a controlled 18 °C take place. The wine then matures for 10 months in steel tanks on the fine lees before being filtered and bottled.

ANALYSIS: alcohol: 14.5 %, total acidity: 6.0 g/l, res. sugar: 6.5 g/l

AGING POTENTIAL: 1 – 6 years

TASTING NOTES: The wine has a light golden yellow color. The intense nose reveals aromas of rose petals, lychee, cloves, cinnamon and sage. It is clear and full-bodied on the palate, with a long finish full of tropical fruit.

PAIRING: A great pairing with langoustines, lobster and blue cheese. Also an excellent accompaniment to Asian dishes.

SERVICE TEMPERATURE: 8 – 10 °C

Contains sulphites

