

Gewürztraminer 2025

Alto Adige DOC

**VARIETY**

100% Gewürztraminer

VINIFICATION

Before processing, a 6 hours maceration on the skins takes place. The grapes are carefully pressed and the must undergoes static clarification and is then fermented in steel tanks at a controlled temperature of 18°C. The wine ages for several months on its lees in stainless steel containers.

TASTING NOTES

Our Gewürztraminer, with its typical dry Alto Adige charm and personality, gleams in intense straw yellow with hints of gold reflections. Classic Gewürztraminer notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices. The wine presents itself rich in finesse on the palate, with fresh fullness, harmonic elegance and a long finish.

TERROIR

From the home of Gewürztraminer with its loose soil, characterized by the high lime content, but also deep sand tracts and porphyritic rocks. Warm days with abundant sunshine, accompanied by cool mountain evening temperatures, produce characterful and elegant Gewürztraminer of classic typicity.



lightweight 395 g

VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

FOOD PAIRING

As a full-flavoured aperitif or accompaniment to a range of savoury, spicy first courses, dishes based on shellfish and grilled fish or flavoured cheese.

Appellation: Alto Adige DOC

Residual sugar: 3,9 g/L

Alcohol: 14,00 % Vol.

Aging: 4-6 years

Total acidity: 4,8 g/L

Availability: 0,75 / 0,375 l

Harvest: Entirely handpicked