



Gewürztraminer DOC



TEUTSCH

WEINGUT - TENUTA

Type of Wine:	The Gewürztraminer is an autochthonous type of wine from South Tyrol.
Cultivation:	The support system is a wire frame. To maintain a high quality standard, we keep the yield per hectare lower than from the other grapes, at about 70-90 dt/ha, depending on the vintage.
Vinification:	The speciality of this vinification is in the fairly long duration of maceration - about 12-18 hours. When working with flavour varieties, this helps to conserve the smell and flavour that are in the grape skin. Maturation takes place solely in stainless steel fermentation vessels. Over months, the fine yeast is kept in circulation by stirring occasionally. That makes the wine even more tasteful and intense! The wine is filled in bottles of 750ml with cork.
Characteristics:	Color: intense, golden yellow Smell: aromatic, with a scent of roses and cloves Taste: full-bodied and complex, pleasantly savoury
Wine Food Pairing:	savoury cheese, crustacean or as aperitif
Drinking Temperature:	11-13°C
Acidity:	5,28 g/l
Alcohol Content:	15,37 % vol.

