

Alto Adige Gewürztraminer DOC BRENNTAL

14,5% by vol.

GRAPE VARIETY.

Gewürztraminer

PRODUCTION ZONE.

The hills of Kurtatsch

SOIL.

Clay soils

YIELD PER HECTARE.

7,000 kg.

VINIFICATION.

Cold maceration for 3.5 hours, fermentation and vinification in stainless steel tanks.

CELLARING POTENTIAL.

8 years

TOTAL ACIDITY.

5.1 g./l.

RESIDUAL SUGAR.

7.0 g./l.

COLOR.

Mellow golden-yellow

ABOUT THE WINE.

From the thirteenth century up to the early Modern Era, “Traminer” was the best known wine from what is now South Tyrol. Over the course of the centuries, the vines from their village of origin, Tramin, have spread all over the entire world and are now known as Gewürztraminer. From the deep red clay soils of the hilly areas of Tramin and the neighboring village Kurtatsch, the Gewürztraminer vines obtain those beguiling aromas that lead to descriptions tending to the Baroque: peonies with dewdrops, acacia honey, caramelized orange peel, mango, lavender. At lower elevations, Gewürztraminer would “miss out” too much on acidity, but on the exposed terraces of Kurtatsch, which have been supported for centuries by dry stone walls, the muscular wine picks up sleek, vivacious acidity. The colorful mixture of rocks that make up the ancient stone walls clearly shows what Brenntal Gewürztraminer reports to the palate about how it is shaped by the soil: a complex play of minerals which, as the wine increases in age, comes to the fore as a youthful, juicy finale.



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