

Atagis Gewürztraminer DOC 2005

Harvest	Date of harvest	21.10.2005	
	Soil	Sandy, limy soils	
	Trellising system	Espalier and "guyot"	
	Yield (hl/ha)	45	
	Quantity (lt/cases)	2600	288
	Grape variety	100% Gewürztraminer	

Vinification	Preferm. operations	Long, whole berry pressing	
	Fermentation tanks	Stainless steel tanks	
	Time of fermentation	25 days	
	Temp. of fermentation	17-19°C	
	Type of yeast	Yeasting	

Ageing Bottling	Ageing	Stainless steel tanks on fine lees	
	Malolactic-fermentation	No	
	Fining	Yes	
	Filtration	Yes	
	Date of bottling	15th may 2006	



Tasting			
	To serve at	11°-13°C	Best to drink

Best to drink	2006 - 2015
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Analysis	Alcohol (vol. %)	13,5
	Sugarfree extract (g/l)	22
	Acidity (g/l)	4,1
	pH	3,45
	Residual sugar (g/l)	7
	Volatile acidity (g/l)	0,44
	Total sulphur (mg/l)	104
	Free sulphur (mg/l)	17

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20.06.2006