

Gewürztraminer 2008 Classic



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| VARIETY: | 100% Gewürztraminer |
| QUALITY : | DOC Classic |
| NAME: | Gewürztraminer |
| VINTAGE: | 2008 |
| ORIGIN: | South Tyrol |
| VINEYARD | Meran, Dorf Tirol, Labers, Schenna 450- 550 m |
| AGE OF WINES | 5 - 10 years |
| VINE CULTIVATION: | Guyot |
| YIELD | 65 hl/ha |
| VINES/HA: | 5.000-6.000 |
| HARVEST: | Beginning till mid of September |

AGING:

Cold maceration for 15 hours. Alcoholic fermentation with controlled temperature in stainless steel tanks. Storage on fine yeast for 6 months. No malolactic.

VINTNERS COMMENT:

A vivid stramineous color with greenish gleam. The flowery aromas remind of roses, cloves, nutmeg and ethereal flavours. The taste is harmonic, fresh and soft with a long persistent finish.

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| BOTTLING: | Spring 2009 |
| BOTTLE MATURITY: | 1 month |
| ON SALE SINCE: | Spring 2009 |
| TOTAL PRODUCTION: | 40.000 bottles |
| SHELF LIFE: | 3-8 years |
| OPTIMAL STORAGE: | Air humidity: 70-80% Temperature: 10-15°C Storage: horizontal Protect from light |

ANALYSES:

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| Alcohol: | 13,50 % Vol |
| Total acidity: | 5,00 gr./L |
| Residual sugars: | 4,20 gr./L |
| Dry extract: | 24,60 gr./L |