

Alto Adige Gewürztraminer DOC

13,5% by vol.

GRAPE VARIETY .

Gewürztraminer

VINEYARD LOCATION .

The hills of Kurtatsch

CHARACTERISTICS .

An unmistakably full-bodied, spicy white wine.

COLOR .

Straw yellow to golden yellow

TOTAL ACIDITY .

5.2 g./l.

RESIDUAL SUGAR .

6.2 g./l.

CELLARING POTENTIAL .

With cellaring of one to three years, the strength and typical qualities of the wine increase.

RECOMMENDED PAIRINGS .

With lobster, crab, and Asian cuisine; also suitable as an aperitif and at dessert.

SERVING TEMPERATURE .

11–12° C. (52–54° F.)

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 centuries, the vines from their village of origin, Tramin, have spread all over the entire world and are now known as Gewürztraminer. On the hills above Kurtatsch with a southern exposure, the highly aromatic Gewürztraminer has found its ideal habitat: chalky and clay soils! This is where a full-bodied wine is born with a powerful backbone and a highly concentrated, weighty aroma. A prominent mineral vein lends a lasting freshness to the almost oily body that is scented with roses, magnolias, and lychees.



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