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South Tyrol DOC
2018



Selection

TURMHOF

Gewürztraminer

DESCRIPTION

This Gewürztraminer ranges in color from luminous to golden yellow. It has a wide aromatic range of rose petals, honey and lychees with a full-bodied structure, and is lasting in the finish. A wine with greatness that promises much both in the here and now and after many years of keeping.

SOIL CONDITIONS

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

HARVEST AND VINIFICATION

After six to eight hours maceration on the skins, there follows fermentation in steel tanks at a temperature of 68 °F (20 °C). Thereafter the wine matures for seven months on the fine lees.

INFO



100 % Gewürztraminer



Grilled fish, shellfish, Asian and hot dishes, blue cheese



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyards in Niclara and Cortaccia
South/south-eastern exposure



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 1992 and later



356 to 445 gallons (UK) per acre
40 to 50 hl per hectare



8,000



Alcohol = 15 % byVol
Acidity = 5.0 g/liter
Residual sugar = 7.2 g/liter



6 to 8 years

