



Wine Description

Golden yellow. To the nose rich, aromatic and floral with hints of rose and litchi. Silky and fresh at the same time. 100% vegan.

Wine Type:	Still wine white dry
Alcohol:	15.5 %
Residual Sugar:	1.7 g/l
Acid:	4.3 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2019 - 2024

Award

Falstaff:	90
Bibenda:	4 Grappoli

Vineyard

Origin:	Italy, South Tyrol, Eisacktal, Bozen
Quality grade:	IGT Mitterberg
Site:	Eisacktal Waidbruck "Kalter Keller" (1996/2000)
Site Type:	terraces
Varietal:	Gewürztraminer 100 % 20 years 6000 plants/ha 3000 liter/ha
Geographical Orientation:	east, south east
Sea Level:	515 - 550 m
Soil:	black slate medium loam medium

Weather / Climate

Climate:	alpin, mediteranian
Seasons 2018:	July hot very dry dryness August warm rainy September warm dry

Harvest and Maturing

Malolactic Fermentation:	no
Mazeration:	4 hour(s) 16 °C with stems: yes
Fermentation:	spontaneous with pied de cuve steel tank 14 - 16 day(s) temperature control: yes 18 - 20 °C
Skin Contact:	1 day(s)
Maturing:	steel tank 8 month(s)

Product Codes

EAN:

8032130018060

Curiosity

The Eisack river is the main tributary of the Etsch (Adige) and its river valley is called the Eisacktal. It rises at the Brenner and runs into the Etsch at Bozen. Ancient authors called the river "Isarcus" or "Isargus". Only Strabo called it "Atagis" instead of Isarcus.

Food Pairing

Ideal pairings include shrimp, lobster, liver pâté, soft cheeses, desserts, or just as an aperitif. Also excellent with Sushi!

Vintage 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)