

ATAGIS
Gewürztraminer
2019

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 semidry
Alcohol:	12.5 %
Residual Sugar:	12 g/l
Acid:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2020 - 2025

Award

Falstaff:	93
Luca Maroni:	95
Bibenda:	4 Grappoli
Vini Buoni d'Italia:	3 stelle
Weinwisser:	16,5

Vineyard

Origin:	Italy, South Tyrol, Eisacktal, Bozen
Quality grade:	IGT Mitterberg
Site:	Eisacktal Waidbruck "Kalter Keller" (1996/2000)
Site Type:	terraces
Varietal:	Gewürztraminer 100 % 21 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
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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)
Second Fermentation:	Yeast Type: selected yeast

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 2019

Lively, Fresh Wines Filled with Character After a capricious winegrowing year with some extreme weather conditions, the ideal autumn weather before the beginning of harvesting led to a good harvest with some promising quality. (Südtirol Wein)