



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2018

GEWÜRZ TRAMINER

GRAPES:	100 % Gewürztraminer		
VINYARD AGE:	15 - 20 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	500-550 meters above sea level		
SOIL:	Soils of moraine porphyry gravel from the Ice Age		
YELD PER HECTARE:	6.000 kg/ha		
STORAGE:	5 years		
SERVING TEMPERATURE:	8 - 10 °C		
ANALYTICAL VALUES:	Vol% Alk.:	14,7	Total acidity: 4,2
	pH value:	3,5	Residual sugar gr/lt: 2,0

VINIFICATION:

Harvest in small boxes with manual selection in the vineyard. At the end of September, the grapes are destemmed, lightly squeezed and then macerated for 6 hours in the press, then soft pressed. They are then fermented at controlled temperature at 18-20°C. Aging in a small steel tank on the lees for 9 months, bottling at August 2019.

DESCRIPTION:

Straw yellow to golden color, an incomparable spectrum of perfumes and a delicate fruit aroma. There are notes of roses and carnations, nutmeg and tropical fruits, always accompanied by a hint of spicy nuance. It has a very long lasting effect on the palate.

RECOMMENDED PAIRINGS:

It goes perfectly with seasoned soft cheeses as well as with appetizers, with spiced fish dishes, seafood and Asian dishes, as well as with spiced meat recipes.



AWARDS:

2015	4 stars **** 88 points	VINIBUONI d'Italia 2018 Wein-Plus.eu
2016	89 points 88 points 90 points	The Wine Hunter Wein-Plus.eu Falstaff Wein Guide

ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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