



WEINGUT - TENUTA

SCHLOSS ENGLAR

MITTERBERG IGT - 2018

ORANGE GEWÜRZTRAMINER

GRAPES:	100 % Gewürztraminer		
VINYARD AGE:	15 - 20 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	a soft slope directed south, 500 - 550 m sea level		
SOIL:	limestone gravel with clay		
YELD PER HECTARE:	6.000 kg/ha		
STORAGE:	8 - 10 years		
SERVING TEMPERATURE:	8 - 10 °C		
ANALYTICAL VALUES:	Vol% Alk.:	15,0	Total acidity: 4,0
	pH value:	3,6	Residual sugar gr/lt: 2,4

VINIFICATION:

Manual selection in the vineyard end of September, indigenous fermentation with extended maceration for 2 weeks, followed by development on the fine lees for another 12 months in Tonneaux, light filtration and bottling in April 2017.

DESCRIPTION:

The wine has an intense colour from dark yellow to orange and is absolutely dry, full-bodied first impression, complex aromas of honey, spices and exotic fruits, concentrated and multilayered presence on the palate, well balanced acidity with a concentrated finish.

RECOMMENDED PAIRINGS:

This wine pairs well with crustaceans and fish dishes, goes well with Paté and especially with Goose liver, it also pairs nicely with aged cheese and as a dessert wine.



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

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

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