

MITTERBERG IGT - 2020

ORANGE

GEWÜRZTRAMINER

GRAPES 100 % Gewürztraminer

AGE OF VINE 15 - 20 years old

CULTIVATION SYSTEM Guyot

LOCATION 500 - 550 m above sea level

SOIL Porphyry moraine soil mixed with some lime

PRODUCED BOTTLES 1.300
YIELD PER HECTAR 6.000 kg
RIPENING POTENTIAL 8 - 10 years
SERVING TEMPERATURE 8 - 10 °C

ANALYTICAL VALUES Vol% Alk.: 14,0 Total acidity: 4,4

pH value: 3,6 Residual sugar gr/lt: 2,0

VINIFICATION

Manual selection in the wineyard 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.

YEAR 2020

The most memorable thing about the vintage 2020 was its challenges. After a dry winter and a few rains at the end of March, we had two warm and sunny months. This meant that the flowering began somewhat earlier than in previous years. However, in June, many rainy days and a cold snap caused a slowdown in shoot development. The rest of the summer was characterised by pleasant temperatures and cool nights. Heavy rainfall at the end of August and unstable weather in September made for a labour-intensive harvest with many rounds of gathering the grapes. Thanks to the diligence and hard work both in the vineyard and in the wine cellar, we are able to say that 2020 is a good vintage. This vintage is particularly characterized by its elegance.



Weingut - Tenuta SCHLOSS ENGLAR - Johannes Graf Khuen-Belasi