



GEWURZTRAMINER

General Notes: Gewürztraminer is a special grape under many points of view. Its presence in wines is easily recognizable by anyone and it is precisely the Gewürztraminer the first aromatic grape generally met by wine enthusiasts. Capable of producing white wines of remarkable structure, with a characteristic golden-yellow color, its aromatic impetuosity - which recalls not only grapes, but also spices, flowers and tropical fruit - hardly leaves indifferent. The remarkable personality of the Gewürztraminer is indeed so strong that it is often even exaggerated, especially when it is used together with other grapes, but which nevertheless always gives each wine a touch of elegance and refinement like few other grapes. Presented in this way, it seems that to make a good wine with Gewürztraminer it's easy and that it is enough to rely completely on its magic. Obviously this is not the case. Producing an excellent Gewürztraminer wine is an art reserved for a few, turning it into an ordinary wine happens too often. Production process: Cold soaked for 4 to 6 hours, followed by temperature controlled fermentation in stainless steel tanks Aging: Aged in stainless steel tanks on fine lees for 4 months

Gastronomical Matching: Excellent companion to fine Asian food, strong fish dishes and mature cheese types, also recommended with vegetable dishes, salads and hors d'oeuvres

Product Description

Winery: Castel Sallegg

Region: Trentino Alto Adige

Grape: Gewurztraminer

Production Area: Kaltren – Lotterbrunnen 230 mts. above the sea level. Single vineyard at Lake Kaltren, Warm, medium textured, sandy loam near Lake Kaltren

Appellation: DOC

Harvest Period: Middle / End of October

Soil: Medium textured, sandy storage capacity and sandy clay soils of medium difficulty.

Plant Breeding: Guyot

Serving Temperature: 10-12°C.

Alcohol Strength: 14.5% by vol.

Tasting notes: Color: Pale yellow with light greenish hue Nose: Typical flavor of Mint, White Rose and Lychees on the first opening, after opening you can have hints of Pineapple, Passion Fruit, Pear, Orange, Apricot, Acacia flowers and Sage Palate: Pleasant on the palate, mellow with elegant acidity and long lingering finish

