



Pacherhof

Gewürztraminer 2015

Alto Adige Valle Isarco DOC

Grape variety: Gewürztraminer

Origin: Novacella / Valle Isarco

Altitude: 650 m

Description: white wine with brilliant yellow colour. The flavour is fresh, floral, slightly reminiscent of ripe tropical fruit, with an elegant citrus note. Fresh and lively acidity with a pleasing bitter finish

Suggested food: Asian dishes, grilled fish, crustaceans and shellfish, pies, spicy cheese, dessert

Soil: sandy and loamy soil

Climate: quite warm microclimate with big variations between day and night temperatures

Harvested: hand picking / end of October

Yield: 55 hl/ha

Cultivation: guyot

Vinification: slow fermentation at a controlled temperature in stainless steel tanks, maturity on the lees in steel tanks for 7 months

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 14 %

Acidity: 5 g/l

Residual Sugar: 6 g/l

Sugar-free extract: 25 g/l

Bottled: April 2016

