



Gewürztraminer 2016

DOC, Südtirol Alto Adige

Variety	100 % Gewürztraminer
Training system	Guyot
Exposure	500 - 550 m sea level
Soil	limestone gravel with clay
Yield	6.000 kg/ha
Analytical data	Alcohol Content 15,0 Acidity gr/lt 4,0 pH 3,65 residual sugar gr/lt 2,4
Storage Potential	8 - 10 years
Serving Temp.	10 - 12° degrees C

Vinification:

Manual selection in the vineyard end of September 2016, indigenous fermentation with extended maceration for 2 weeks, followed by development on the fine lees for another 12 months in Tonneau, light filtration and bottling in May 2018.

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, wonderful with Asian Food and a Spicy Ethnic Cuisine, goes well with Pâté, it also pairs nicely with aged cheese and as a dry dessert wine.

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



Weingut Schloss Englar
39057 Eppan | Appiano | Italien | Pigeno 42 | www.weingut-englar.com