



Passito 2016

IGT Mitterberg

Grapes:	80 % Gewürztraminer, 20 % Rieslinjg	
Training system:	Guyot	
Exposure:	500 - 550 m sea level	
Soil :	limestone gravel with clay	
Yield:	400 bottles	
Analytical data:	Alcohol Content:	11,0
	Acidity: gr/ltr	5,9
	pH	3,9
	residual sugar: gr/ltr	200
Storage Potential:	10 - 15 years	
Serving Temperature:	8 - 10° degrees C	

Vinification:

In autumn the grapes are remaining on the vine and protected against the birds, slowly they will dry in the winter sun and be affected by noble rot (botrytis), around Christmas 2016 the overripe and shrivelled grapes are hand-picked, selected and gently pressed, indigenous fermentation in 25 lt glass balloons.

Description:

Extremely rich sweet wine, golden amber-colored, concentrated flavour, intense aromas of dried and candied fruits, honey, apricot and roses, well balanced acidity with a concentrated and pleasantly sweet finish. A long-lived wine that will continue to evolve and gain additional complexity and depth of color for years.

Recommended Pairings:

This wine pairs well with most pâtés and especially with Goose liver, it also pairs nicely with aged cheese and as a dessert wine, classic pairing with Pandoro e Panettone, can be enjoyed by itself after dinner in place of dessert.

Wine Awards 2015:	91 points	Falstaff Wein Guide 2017/18
	93 points	Gold Medal Tastings.com 2017
	2 glasses	Gambero Rosso, Vini d'Italia



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