



WEINGUT - TENUTA

SCHLOSS ENGLAR

MITTERBERG IGT - 2017

# GEWÜRZ TRAMINER

<b>GRAPES:</b>	100 % Gewürztraminer		
<b>VINYARD AGE:</b>	15 - 20 years		
<b>CULTIVATION SYSTEM:</b>	Guyot		
<b>POSITION:</b>	a soft slope directed south, 500 - 550 m sea level		
<b>SOIL:</b>	limestone gravel with clay		
<b>YELD PER HECTARE:</b>	6.000 kg/ha		
<b>STORAGE:</b>	8 - 10 years		
<b>SERVING TEMPERATURE:</b>	8 - 10 °C		
<b>ANALYTICAL VALUES:</b>	Vol% Alk.:	15,0	Total acidity: 4,0
	pH value:	3,6	Residual sugar gr/lt: 2,4

## VINIFICATION:

Manual selection in the vineyard 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.



## AWARDS:

2015	4 stars **** 88 points	VINIBUONI d'Italia 2018 Wein-Plus.eu
2016	89 points 88 points 90 points	The Wine Hunter Wein-Plus.eu Falstaff Wein Guide

ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

Piganó 42 - 39057 San Michele / Appiano sulla strada del vino (BZ) Italia - [www.weingut-englar.com](http://www.weingut-englar.com)

P.IVA: 01361650219 / UID-Nr. IT 01361650219 - CF: KHNJNN59E12A952J