



WEINGUT - TENUTA

SCHLOSS ENGLAR

MITTERBERG IGT - 2016

PASSITO GEWÜRZTRAMINER

GRAPES:	85% Gewürztraminer, 15% Riesling		
VINYARD AGE:	15 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	a soft slope directed south, 500 - 550 m sea level		
SOIL:	limestone gravel with clay		
YELD PER HECTARE:	5.000 kg/ha - 400 bottles		
STORAGE:	10 - 15 years		
SERVING TEMPERATURE:	8 - 10 °C		
ANALYTICAL VALUES:	Vol% Alk.:	11,0	Total acidity: 5,9
	pH value:	3,9	Residual sugar gr/lt: 200

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 2015 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 Total 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.

**AWARDS:**

2015	91 points	Falstaff Wein Guide 2017/18
	93 points	Gold Medal Tastings.com 2017
	2 glasses	Gambero Rosso, Vini d'Italia
	93 points	Wein-Plus.eu
2016	87 points	Wein-Plus.eu
	91 points	Falstaff Wein Guide
	RED - rosso	The WineHunter

ENGLAR

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