

# Puntay

## GEWÜRZTRAMINER 2022

SÜDTIROL - ALTO ADIGE DOC

**ORGANIC CERTIFICATE:** Abcert IT-BIO-013

**VARIETAL:** Gewürztraminer

**AREA AND SOIL:** The vineyards extend along a south-facing slope at an altitude of 450 to 500 meters above sea level. The clayey marl soil lies on a bedrock of primary rock such as porphyry and granite.

**CULTIVATION:** Guyot

**YIELD:** 40 hl/ha

**VINIFICATION:** The grapes, which are harvested a little later, are destemmed and undergo an 8-hour cold maceration. After pressing, natural must clarification and slow fermentation at a controlled 18 °C take place. The wine then matures for 10 months in steel tanks on the fine lees before being filtered and bottled.

**ANALYSIS:** alcohol: 15.0 %, total acidity: 5.4 g/l, res. sugar: 6.0 g/l

**AGING POTENTIAL:** 1 – 6 years

**TASTING NOTES:** The wine has a light golden yellow color. The intense nose reveals aromas of rose petals, lychee, cloves, cinnamon and sage. It is clear and full-bodied on the palate, with a long finish full of tropical fruit.

**PAIRING:** A great pairing with langoustines, lobster and blue cheese. Also an excellent accompaniment to Asian dishes.

**SERVICE TEMPERATURE:** 8 – 10 °C

Contains sulphites

