



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz


Total acreage under vine: 575

Estate founded: 1889

Winery production: 275,000 Bottles

Region: Trentino Alto-Adige

Country: Italy



Tramin Gewürztraminer 2008

WINE DESCRIPTION

This Gewürztraminer has been produced by the winery since its inception in the early 20th century. Today, the grapes are sourced from vineyards in Montagna and Termeno, the ancestral home of the Gewürztraminer grape. Vinified in stainless steel, malolactic fermentation is carried out to add richness and body to the wine.

TASTING NOTES

A well structured wine, this Gewürztraminer displays minerality and an elegant and intense aroma of rose petals and lychee.

FOOD PAIRING

Pair with seafood antipasti and white meat dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	Various vineyards in Termeno and Montagna
Vineyard size:	85
Soil composition:	Clay, gravel and limestone
Training method:	Pergola and Guyot
Elevation:	990-1,485 feet
Vines/acre:	1,400-2,400
Yield/acre:	2.2 tons
Exposure:	Southeastern/Southern/Eastern
Year vineyard planted:	1979-2004
Harvest time:	September
First vintage of this wine:	1899
Bottles produced of this wine:	275,000

WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	69 °F
Malolactic fermentation:	No
Type of aging container:	Stainless steel tanks
Size of aging container:	50-240 HL
Length of aging before bottling:	5 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	5.2 g/L
Acidity:	5.4 g/L