



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers
Winemaker: Willi Stürz
Total acreage under vine: 575
Estate founded: 1889
Winery production: 70,000 Bottles
Region: Trentino Alto-Adige
Country: Italy



Tramin Nussbaumer 2017

WINE DESCRIPTION

Few realize that Alto Adige is the spiritual home of Gewürztraminer (which translates as “spice carrier” for its spicy, exotic notes) and it has been a hallmark offering at Tramin since it was founded one hundred and twenty years ago. Today, the grapes are sourced from vineyards in Montan and Tramin, where this grape is known to produce wines of particularly high caliber.

The vineyard is located in Söll, a district of Tramin, at Altitude: 350 – 550 m above sea level. The soil is composed of calciferous gravel with loam on porphyry bedrock. The vines are 10 to 40 years old. The slopes are exposed Slope exposure: southeast 70 %, south 30 % Climate: Extreme interplay of sunny days influenced by the Mediterranean climate and cool nights marked by the cold downslope winds from the surrounding mountains

At harvest, the grapes are delivered in small bins and gently pressed after a short period of maceration. Fermentation takes place slowly, at a controlled temperature of 18°C in small stainless-steel tanks. Must clarification occurs through natural sedimentation of the particles. Maturation: Nussbaumer matures in small steel tanks with constant lees-contact until the end of August. After bottling, it rests in the bottle for another 3 months. Total maturation period is thus at least 14 months.

TASTING NOTES

Aroma: a kaleidoscope of aromas: rose petals, spicy blossoms of lilies, ylang-ylang, gardenia; ripe exotic yellow fruits such as cantaloupe, mango, passion fruit, lychee, citrus zest; spicy notes of dried herbs, ginger, saffron, cloves, cinnamon and nutmeg

Taste: deeply aromatic, rich in body and essences, but with fine juiciness and salty minerality increasing with age, a nearly endless finish.

FOOD PAIRING

Nussbaumer is a truly fascinating food companion. It pairs well with antipasti of fish or smoked foods, ripe soft cheese, white meat, swordfish or tuna; ideal with shellfish and seafood, spectacular accompaniment to spicy Asian cuisine and creative spicy/aromatic creations such as combinations with mushrooms, Swiss chard, fennel, avocado, savoy cabbage, galangal, ginger, oranges, apricots, jams and fresh herbs like tarragon, rosemary, dill, thyme, bay laurel, chervil, saffron, mint or lemongrass which offer a wild interplay of aromas.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	100
Soil composition:	Calcareous and Clay
Training method:	Pergola/Arbor-trained Guyot
Elevation:	990-1,485 feet
Vines/acre:	1,400-2,400
Yield/acre:	2.2 tons
Exposure:	Eastern / Southeastern / Southern
Year vineyard planted:	1979-2004
Harvest time:	September-October
First vintage of this wine:	1992
Bottles produced of this wine:	70,000

WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	70 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	50-240 HL
Length of aging before bottling:	11 months
Length of bottle aging:	4 month

ANALYTICAL DATA

Alcohol:	14.5%
Residual sugar:	8 g/L
Acidity:	4.9 g/L