



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 2016

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.

TASTING NOTES

Rich straw-yellow with scents of peach and freshly cut grass over more subtle hints of white spices. The wine is refreshing and clean with balanced acidity and weighty texture. On the palate, juicy tropical flavors of lychee and starfruits complement a delicately floral finish.

FOOD PAIRING

This wine is well suited for summer fish dishes, such as swordfish in cucumber-dill sauces or mahi-mahi steaks with mango chutneys.

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:	15%
Residual sugar:	8.1 g/L
Acidity:	4.8 g/L