



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 2013

WINE DESCRIPTION

This Alto Adige classic is made from 100% single-vineyard Gewürztraminer, grown in the highly esteemed Nussbaumer plot. This privileged vineyard site is bathed in maritime breezes from Lago di Garda and sits at a higher elevation which results in a longer growing season. After harvesting in multiple passes to capture the optimal ripeness of each bunch, the grapes are fermented in stainless steel tanks to preserve their freshness and purity.

TASTING NOTES

This Gewürztraminer embodies all the characteristics of the varietal: an intense, bright lemon-yellow color, aromas of stone fruits, fragrant rose petals, exotic spices, ripe tropical fruits, and lychee, as well as flavors of stone and tropical fruits with honeyed, floral, and spicy notes. Above all, the wine's layers are particularly evident on the rich, long finish.

FOOD PAIRING

Ideal as an aperitif, the wine is perfect with seafood, particularly Asian-influenced fish dishes. On its own, Nussbaumer is a wine of meditation, to accompany an unforgettable moment with good friends.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	The Nussbaumer vineyard
Vineyard size:	33
Soil composition:	Calcareous Clay and Pebbles
Training method:	Pergola and Single-Guyot
Elevation:	1,155-1,815 feet
Vines/acre:	1,400-2,400
Yield/acre:	1.8 tons
Exposure:	Eastern / Southeastern / Southern
Harvest time:	September-October
First vintage of this wine:	1990
Bottles produced of this wine:	70,000

WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64-66 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	15-50 HL
Length of aging before bottling:	7-8 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	15%
pH level:	7.1
Residual sugar:	4.7 g/L