



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 2,100 Bottles

Region: Trentino Alto-Adige

Country: Italy

Tramin Epokale 2016

WINE DESCRIPTION

Founded in 1889 by Christian Schrott, rector of Termeno, Cantina Tramin is among the oldest cooperatives in the region. Our wines are created from grapes grown by our 300 growers, with the pride of knowing that each bottle contains a compendium of philosophy of life and work: rigor, dedication, confidence and creativity.

The two vineyards are located in Söll, a subzone of Tramin. The climate is defined by an extreme interplay between sunny days and cool nights marked by the cold downslope winds from the surrounding mountains. The soil is calciferous gravel with loam on porphyry bedrock, which contributes to the minerality of the wine.

The name Epokale is a reference to an epoch, i.e. to the Middle Ages, in which the Gewürztraminer wines produced in our area used to have a higher residual sugar content.

After fermenting and aging in steel tanks with the lees for 8 months, the bottled wine is carried to the Ridanna Monteneve mine, at over 2,000 m in altitude. Here, the wine ages in the dark for nearly 6 years, 4 km deep in the mine, in an environment that maintains constant 90% humidity and a temperature of 11°C all year long, with the air pressure the same as outdoors.

TASTING NOTES

The extreme interplay between sunny days influenced by the Mediterranean climate and cool nights marked by the cold downslope winds from the surrounding mountains have a positive influence on the development of the aromas and the acidity of Epokale.

FOOD PAIRING

Epokale is the ideal match for spicy dishes, its blossom aromas harmonize with seafood and grilled fish, fabulous with white meat or dishes replete with substantial herbs or spices, like game with pear, cranberry jam and alpine herbs. Perfect with smear-ripened cheeses with not-too-sweet desserts.

VINEYARD & PRODUCTION INFO

Vineyard name:	Nussbaumer Hof and Söller Hof
Vineyard size:	2
Soil composition:	Calcareous, Gravel, and Silty-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	1,300-1,450 feet
Exposure:	Southeastern
Year vineyard planted:	1990
Harvest time:	End of October
First vintage of this wine:	2009
Bottles produced of this wine:	2,100
Average Wine Age:	25-28 years

WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	30 days
Fermentation temperature:	65 °F
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	10hL
Length of aging before bottling:	8 months
Length of bottle aging:	6 years in a silver mine at 2,000 m with constant temperature and humidity
Prefermentation technique:	Cold soak
Total SO ₂ :	178 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
Residual sugar:	64 g/L
Acidity:	5.9 g/L
Dry extract:	96.4 g/L