



# RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

## Gewürztraminer

South Tyrolean Gewürztraminer DOC

### WINE GROWING AREA

The grapes for our Gewürztraminer ripen on trellises (Guyot system) in Tramin & Kaltern. The vines grow at an altitude of 250 – 490 metres in gravel, clay and porphyry soils.

### HARVEST AND YIELD

The sun-ripened Gewürztraminer grapes are carefully picked by hand from mid September until mid October. From this harvest, 70 hectolitres of wine is produced per hectare.

### VINIFICATION

The Gewürztraminer grapes are delivered to the winery immediately after harvesting in 220 kg crates. They are gently crushed and cold macerated for a few hours until being fermented at a constant temperature of 20°C. This gives the wine its unique taste and distinctive range of flavours.

### WINE DESCRIPTION

A bright, straw-yellow colour with an unmistakable aroma of roses, carnations and geraniums. This variety of flavours unfurls on the tongue and penetrates the palate to achieve a perfectly smooth finish.

### RECCOMENDATION

This wine is ideal as an aperitif and is a perfect accompaniment to spicy starters, seafood, Asian cuisine, pates, terrines and gorgonzola cheese.

