



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.

