

J. HOFSTÄTTER

GEWÜRZTRAMINER KOLBENHOF

Region
Alto Adige

Soil
Clay with
gravel and lime

Elevation
400-450 M

Alcohol
14.5%

Vineyard Vigna Kolbenhof

Grape Varieties 100% Gewürztraminer

Vinification On delivery to the winery the grapes are lightly crushed and the juice is left in contact with the skins for a few hours to enhance the wine's typical fruit flavour. The berries are then gently pressed, the juice is clarified using natural sedimentation and fermented at a controlled temperature.

Aging After fermentation the Kolbenhof Gewürztraminer is matured together with the fine lees for eight months, during which period the lees are stirred up once a week (battonage).

Tasting Notes The Kolbenhof Gewürztraminer is characterised by sumptuous fruit. Deep golden yellow in colour with green reflexes, on the nose it is reminiscent of ripe apricot and peach intermingled with exotic fruits such as lychee, mango and passion fruit. The fruit characteristics follow through on the palate; full-bodied, luscious but dry, the opulence cut by vibrant, firm acidity finishing elegant, dry and aromatic.

Reviews 2021 Vintage

Wine Spectator: 92 Points

2019 Vintage

Vinous: 90 Points

KOLBENHOF
VIGNA · GEWÜRZTRAMINER



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