

J. HOFSTÄTTER GEWÜRZTRAMINER KOLBENHOF

| VineyardVigna KolbenhofGrape Varieties100% GewürztraminerVinificationOn 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.AgingAfter 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 NotesThe 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.Reviews2021 Vintage Wine Spectator: 92 Points 2019 Vintage Vinous: 90 Points | Region Alto Adige gi | Soil Clay with ravel and lime | Elevation 400-450 M | Alcohol 14.5% | |
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