

DAMIAN

GEWÜRZTRAMINER 2020

First vintage 2007

TERROIR

Site	Settequerce/Terlano
Altitude	300 m a.s.l
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	15-20 %
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	End of september

Year 2020

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	10.000 bottles in March 2021

ANALYTICAL DATA

Alcohol	13,5 % vol
Residual sugar	3,5 g/l
Acidity	4,56 g/l

TASTING NOTES

Color: clear bright golden yellow
Nose: deep, fruity aromas of orange peel, some dried fruit and marzipan, a hint of rose fragrance and cinnamon in the finish
Palate: drinkable, inviting, lively freshness, juicy fullness, full-bodied
Aging potential: 5 years
Serving temperature: 11-13°C
Pairing suggestions: Asian cuisine, curries and South Tyrolean bacon




Kornell