

DAMIAN

GEWÜRZTRAMINER 2022

First vintage 2007

Terroir:

Site	Settequerce/Terano
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 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. 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.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 6 months
Bottled:	10.000 bottles in March 2023

Analytical data:

Alcohol	13,5 % Vol.
Residual sugar	4,1 g/l
Acidity	5,1 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

Pairing suggestions: Asian cuisine, curries and South Tyrolean bacon

Aging potential: 5 years

Serving temperature: 11-13°C




Kornell