

DAMIAN

GEWÜRZTRAMINER 2023

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 2023:

The year began mild and dry.

The following spring weeks were rainy and cool.

This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions.

In the end, effort and diligence in the vineyard were rewarded.

Our result: healthy and high-quality grapes.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 6 months
Bottled:	10.000 bottles in March 2024

Analytical data:

Alcohol	13,5 % Vol.
Residual sugar	3,8 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: invitingly drinkable, juicy fullness, full body and fresh, stimulating finish

Pairing suggestions: shellfish, Asian cuisine, curry dishes, South Tyrolean bacon, smoked sausages and rice pudding ...

Aging potential: 5 years

Serving temperature: 11-13°C




Kornell