



**SCHRECKBICHL
COLTERENZIO**

VINUM EXCELLENS



Gewürztraminer

Alto Adige Gewürztraminer DOC

Seductive, with a bouquet of roses and lychee and a distinct spice aroma on the finish.

Tasting notes: Golden yellow in colour, spicy in aroma and flavour, reminiscent of yellow roses, cloves, lychees and nutmeg. Luscious and powerful on the palate with an elegant, dry and aromatic finish. Cellaring potential: 2-3 years.

Food Combination: Chinese, Thai (green curry) and mild Indian cuisine, foie-gras, duck, lobster or crayfish, pasta dishes with aromatic sauces, grilled and fried fish and seafood. Serve lightly chilled: 10-12° C.

Grape Variety: Gewürztraminer

Vineyards: Vineyards at 400-460 metres of altitude. Soils are morainial with deposits of clay and eroded porphyry.

Yielding : 70 hl/ha

Winemaking: Grapes are destemmed, gently crushed and cold-macerated for several hours prior pressing. Fermentation takes place in stainless-steel tanks at 18°C. After racking, the young wine refine on the fine lees until shortly before bottling.

Analytical Data:	Alcohol	14%	Vol
	Total acidity	4,7	g/l
	Residual sugar	6,1	g/l