

The Classic

inviting balanced rose-scented

Alto Adige Gewürztraminer

Wine: Gewürztraminer AMPERG

Grape variety: Gewürztraminer 100%

Shape: Wire frame (Guyot)

The site and its characteristics: The Gewürztraminer grapes for this wine come from selected vineyards in the South Tyrolean Unterland and Überetsch.

Vinification: Careful harvesting after a year of hard work in the vineyard is the prerequisite to begin the first steps of pressing. After careful destemming of the grapes and some time of cold maceration, the mash is gently pressed. The temperature of the must is regulated to about 17°C and then fermentation can begin. After about a week, we make the first racking of the coarse yeast. The next months the young wine matures in steel barrels with frequent stirring of the fine yeast. Around April of the following year, the wine is bottled.

Wine description: Gewürztraminer beguiles with its unique, aromatic scents and bouquet.

Colour: Bright straw to golden yellow.

Aroma: Aromatic, distinctive scent, with a slightly spicy aroma. In addition to spicy notes, hints of cloves, roses and lychee are also noticeable.

Taste: Strong body, fresh, lively acidity; mineral persistence.

Recommended with: fish starters, pâtés, foie gras, grilled or baked seafood; but also makes an excellent aperitif wine.



Klaus Lentsch

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