

# ERSTE+NEUE

WINE of SÜDTIROL ALTO ADIGE

**VINTAGE 2011:** A relatively mild winter and high temperatures in the spring, let the vines drive very early. The dry spring was followed by a rain period at the end of June. The cool July helped to stem the premature vegetation a bit. A warm August and the stable weather in September were the best conditions for the grapes to ripen on the vine. Despite the previous harvest, the white wines show a nice variety of flavours and a remarkable harmony. The red wines offer plenty of fruit tastes and a characteristic but very velvety tannin.

**GRAPE VARIETY:** Gewürztraminer

**CLIMATE:** climate of the Mediterranean Alps

**SOIL:** heat storing clay soil containing sand placed on a slope.

**CULTIVATION:** Pergola and trellis training system

**YIELD:** 65 hl/ha

**VINIFICATION:** particularly careful treatment of the grapes to save the typical aroma; fermentation and storage in contact with the fine yeast in stainless steel tanks.

**ANALYSIS:** alcohol: 14.0 % vol., total acidity: 5.1 g/l, residual sugar: 5.6 g/l

**DRINKABILITY:** 2012-2014

**DEGUSTATION:** The Gewürztraminer is absolutely gorgeous in its vibrant, varietal fruit. This is a steely, mineral-driven Gewürztraminer with terrific depth, richness and vibrancy. The finish is long, pure and sublime. Simply put, this is a winner

**DISH IDEAS:** Recommended as an aperitif and as an accompaniment to starters, roasted fish and shell fish.

**SERVICE TEMPERATURE:** 7 – 9 ° C

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[www.erste-neue.it](http://www.erste-neue.it)



GEWÜRZ  
TRAMINER

2011

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