



B A R O N L O N G O

HOHENSTEIN

Gewürztraminer 2016
South Tyrol D.O.C.

GRAPE VARIETY Gewürztraminer is a typical grape of South Tyrol's Unterland region, producing wines with floral and exotic notes, as well as plenty of aroma.

SOIL The terroir consists of calcareous debris covering porphyry at an altitude of some 450 metres above sea level; the grapes ripen in the mild Mediterranean microclimate and are carefully tended and picked by hand.

TRAINING SYSTEM The wire framework or Guyot system permits the foliage to be managed, with the grapes able to reach phenological maturity even when close to the ground. Pruning of leaves and grapes produces a yield of approx. 60 hl/ha for a density of 5,000 vines/ha. This reduction in quantity is well under the permitted threshold of 120 hl/ha and results in an aromatic concentration.

VINIFICATION Spontaneous fermentation occurs in temperature-controlled French tonneau and barrique casks. First comes racking on the coarse lees, then malolactic fermentation on the fine lees, followed by short bottle aging.

ANALYTICAL VALUES Alcohol 13.5% by volume, total acidity 4.5 g/l, residual sugar 0.5 g/l – a very dry wine whose flowery notes and aromas remain well preserved after the malolactic fermentation, retaining its velvety smoothness.

AGING The wine reaches a harmonious readiness after aging for nearly two years, but with appropriate storage can potentially age up to 10 years.

TASTING NOTES With its straw-yellow colour, the wine is crystal-clear and shows off its alcohol content with distinctive streaks in the glass. Its fruity nose offers a range of aromas and exotic notes that develops a tangy complexity in the mouth to ensure a long finish. Its dry vinification makes this wine a willowy, feminine speciality.

PAIRS WITH Seafood, Asian cuisine, blue cheeses, foie gras and creamy desserts. Its unique tanginess of taste also makes it a pleasure to drink on its own.

SERVING TEMPERATURE 10-12°C / 50°F to develop its aromas to the full.

