

JOSEF WEGER



1820

Auswahl

SÜDTIROL - ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GEWÜRZTRAMINER

GRAPE VARIETY:

Gewürztraminer

VINEYARD LOCATION:

Cornaiano, 453m a.s.l. on moraine, glacial till, gravel and clay soil single estate vineyard with southwest exposure

VINE-GROWING:

Guyot (espalier), reduced yield with meticulous bunch selection

YIELD: 45hl/hectare

WINEMAKING:

Cold maceration overnight in an inert gas-saturated environment and soft pressing at low temperature. After natural settling, fermentation begins in temperature-controlled steel tanks. The wine matures on its lees for approx. 6 months: 50% in steel tanks and 50% in 228 ltr. French oak barrels. The fine lees are gently stirred every week (battonage). After blending, the wine remains in steel tanks for another 10 months before bottling. This is followed by aging for 6 months in bottle before release.

HARVEST: Mid to late September

TASTING PROFIL:

COLOR:

Straw yellow with golden highlights

AROMA:

Distinctly aromatic, spicy with notes of roses and carnation and exotic fruit

TASTE:

Refined, elegantly spicy with a full flavor and integrated acidity that makes it very harmonious in the mouth

SERVING RECOMANNENDATIONS:

Ideal as an aperitif, goes particularly well with seafood and shellfish, excellent with aged cheeses

SERVING TEMPERATURE: 14° C



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