

JOSEF WEGER



*Auswahl*



**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 RECOMMENDATIONS:**

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

**SERVING TEMPERATURE:** 14° C



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