

# GEWÜRZTRAMINER 2021, Ars in Vino



VARIETY	Gewürztraminer
VINTAGE	2021
CATEGORY	white sweet
VOLUME (L)	0,5 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Perešské vineyard
PLANTING YEAR	2019
SOIL	brown soil
COLLECTION DATE	28.10.2021
SUGAR CONTENT [°NM]	28
ALCOHOL [% obj.]	8,5
RESIDUAL SUGAR [g.l-1]	96
ACID CONTENT [g.l-1]	6,1
CAP	natural korok
PRODUCTION BATCH	L84



## SENSORY DESCRIPTION OF WINE

This dessert wine has an oily texture and a sparkling golden yellow colour. The fragrance is dominated by pink petals and a hint of nectarine and lychee fruit. The taste is harmoniously balanced by the higher natural sugar residue and concentrated acids.

## FOOD RECOMMENDATION

fruit based desserts, cinnamon strudel

## SERVING TEMPERATURE

8-10°C

## MATURING POTENTIAL

7 – 9 years

## VINIFICATION

Hand-picked grapes from the final harvest of 2021 were manually chosen. Late harvest dried bunches offered a concentrated profile of fruit and acids. After clarification, the separated grapes underwent fermentation in a stainless steel container. During the middle phase of fermentation, the process was halted by filtration through a cross-flow filter. A portion of the wine was transferred to a new barrique barrel for a period of two months before blending with the final wine, enhancing its complexity and character.