

GEWÜRZTRAMINER 2022, Classic



VARIETY	Gewürztraminer
VINTAGE	2022
CATEGORY	white semi-sweet
VOLUME (L)	0,75 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	05.10.2022
SUGAR CONTENT [°NM]	22
ALCOHOL [% obj.]	10
RESIDUAL SUGAR [g.l-1]	25
ACID CONTENT [g.l-1]	6,5
CAP	screw type stopper
PRODUCTION BATCH	L98



SENSORY DESCRIPTION OF WINE

The wine has an intense golden yellow colour and an oily texture in the glass. The fragrance embraces intense tones of white roses and lychee fruit. The taste follows the aromatic sensation. Natural residual sugar is harmonised by a spicy acid with a long and spicy finish.

FOOD RECOMMENDATION

spicy tortilla, Asian cuisine

SERVING TEMPERATURE

9-11°C

MATURING POTENTIAL

5 – 7 years

VINIFICATION

The planted clone of this variety originates from the village of Tramin. Hand-picked grapes were crushed and destemmed. The raked juice was then fermented in stainless steel tanks. Fermentation was intentionally halted, allowing the residual sugar to create the perfect representation of this variety. Its spicy expression beautifully reflects the terroir in which it is cultivated.