

Gewürztraminer

Vine variety: 100 % Gewürztraminer - autochthonous vine variety

Description: The native tendril, Gewürztraminer, conquers the palates thanks to its intense aroma of lychee, roses and cloves. It is a typical and aromatic wine and at the same time elegant and sapid.

Position: Several areas around Kaltern and Tramin village. An area of 300-500m above sea level.

Land: Sandy, stony and a little loamy

Harvest: Middle to end of September

Yield: approx. 75 hl/ha

Development: White wine pressing. Depending on the ripeness, a short standing period is carried out after mechanical removal of the stems and specifically macerated. The mash is then pressed and the must is left to stand in a stainless steel tank for natural clarification for one day. The must is then fermented in a stainless steel tank at controlled temperature. It is important that, once fermentation is complete, we also use the "SurLie" process in order to keep the fine yeast afloat and thus guaranteeing the extraction and development

Shelf life: From 3 to 5 years

Serving temperature: 12°C

Food recommendation: Goes very well with shellfish and crustaceans, grilled sea fish and white meat, Asian cuisine, spicy starters, pâtés and various blue cheese made from goat's, sheep's and cow's milk.
Also ideal as an aperitif.

DE SILVA *Terroir*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

