

Grappa Gewürztraminer

Grape variety: 100% Gewürztraminer

Description: A Gewürztraminer trumps with its spicy, flowery aroma also as a grappa. An intense scent of roses and spices, an aromatic taste will convince even a demanding grappa connoisseur.

Vineyard: Grapes from the Puiten vineyard in Kaltern and from the Plon vineyard in Rungg, Tramin and from the Lafai vineyard in Girlan.

Soil: Loamy limestone soil

Harvest: End of September to beginning of October

Yield: About 50 hl/ha

Vinification: White wine vinification. The selected Gewürztraminer lots are dried on the vine or, if necessary, in the under-roof, later pressed and used for the Gewürztraminer sweet wine reserve. While the so-called remainder, the marc, is then fermented in small vats and distilled twice in our distillery on a water bath.

Shelf life: 10 years and more

Serving temperature: 15 °C

Food pairing: Serving a grappa with a dish sounds very extravagant, but quite exciting. Especially in the dessert area, Gewürztraminer Grappa can be served with, for example, a South Tyrolean Zelten or with Christmas pastries. This grappa is also a taste sensation with cheese, for example with a blue cheese from South Tyrol (Sarner Blauschimmel or a Golden Gel matured in sweet wine marc).

AMISTAR *Tradition*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

