



### PRODUCER PROFILE

Estate owned by: Huber family  
Winemaker: Andreas Huber  
Total acreage of vine: 19  
Winery Production: 70,000 bottles  
Region: Alto Adige

## Gewürztraminer Alto Adige Valle Isarco DOC

### WINE DESCRIPTION

The Gewürztraminer is an aromatic and full-bodied white wine with a light to distinctive fragrance and pleasantly dry, lightly spicy aromas. The name Gewürztraminer literally means "Spice Traminer" or "Perfumed Traminer", and originally comes from the Alsace region in France. The Gewürztraminer is one of South Tyrol's most sought-after wines.

### TASTING NOTES

The colour is bright yellow with straw-gold reflections. The nose is very elegant with fresh, floral hints of orange blossom, roses and lychees that give it a distinctive bouquet. In addition to spicy overtones of cloves, it also has fruit notes reminiscent of ripe tropical fruit, with an elegant citrus background. Smooth, dense and fresh, with a lively acidity and a pleasant slightly bitter finish.

### FOOD PAIRING

The Gewürztraminer goes extremely well with fish starters, vol-au-vents, goose liver, shellfish and oriental dishes.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Vineyard size:	0,8 Ha
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	650 m a.s.l.
Vines/Acre:	6,000/Ha
Yield/Acre:	55 HI/Ha
Exposure:	South
Age:	18 years
Harvest time:	Hand picking/end of October
First vintage:	1999
Production:	6,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel
Maceration technique:	Cold
Length of maceration:	24 h
Type of aging container:	Stainless steel
Length of aging:	8 months sur lie
Length of bottle aging:	2 months

### ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	6 g/L
Acidity:	5.2 g/L
Dry extract:	25,4 g/L

