

Gewürztraminer Sanct Valentin 2018

This wine is the favorite of the Italians and the indigenous white grape variety in South Tyrol. The beguiling Gewürztraminer ranks among the most exciting growths in the wine world. Sanct Valentin Gewurztraminer has an intense and complex bouquet, with aromas reminiscent of Asian spices, the delicate scent of roses and exotic fruits. As early as 1986, Gewurztraminer was vinified for the first time as the top growth of the Sanct Valentin line. It is set apart for its longevity, which promises a wonderful drinking experience even after many years.



Golden yellow



Broad potpourri of aromas ranging from the fragrance of roses to exotic fruit to Asian spices



Vigorous, complex, subtle residual sugar

Grapevines

Variety: Gewurztraminer

Age: 5 to 35 years

Area of Cultivation

Sites: Selected vineyards in Kurtatsch, Kaltern and Eppan (300 – 500m)

Exposure: Southeast

Soil: Loamy limestone gravel

Training System: Guyot

Harvest

mid of september to the end of october; harvest and selection of grapes by hand

Vinification

Maceration of the grapes followed by gentle pressing. Fermentation and development in stainless-steel tanks.

Production

Yield: 45 hl/ha

Alcohol Content: 14,5 %

Residual Sugar: 5 gr/ltr

Acidity: 4,8 gr/ltr

Serving Temperature

8-10°

Pairing Recommendations

Goes extremely well with spicy dishes such as foie gras and strong cheeses. It also pairs nicely with piquant spices and culinary herbs in addition to seafood risotto and the South Tyrolean specialty "Kloaznravioli" with grey cheese.

Storage/Potential

8 to 10 years or more

Recommended glass



Awards

2016: 94 Points James Suckling, 91

Points Falstaff,

92 Points Luca Maroni

2015: 92 Points Falstaff

2013: 95 Points Luca Maroni; 91

Points Falstaff

2011: Three Stars from Veronelli

2009: Three Stars from Veronelli

2008: Three Stars from Veronelli

2001: Five Clusters from Bibenda

2000: Three Glasses from Gambero

Rosso

1998: Three Glasses from Gambero

Rosso