

ALTO ADIGE DOC

GEWÜRZTRAMINER

2018



The aromatic one.
An opulent choice for special occasions.

TASTING NOTES

Our Gewürztraminer is pale gold in color. It has an elegant aroma that is typical of the variety, with rose petals and carnations, and is slightly smoky on the nose. On the palate it has an accessible structure and is elegant and full, youthful and quaffable and aromatic with a fine finish.

Best enjoyed well chilled with raw fish, boiled beef and root vegetables and aromatic wok dishes.

To enjoy this wine at its best, drink within 3 years.

Alcohol: 14,50 % vol.

Total acidity: 4,40 g/l

Residual sugar: 5,40 g/l

IN THE VINEYARD

The grapes for our Gewürztraminer are grown at an altitude of approx. 400 m on loamy chalk gravel soils in the vineyards of Appiano, Caldaro and Bolzano.

IN THE CELLAR

After temperature-controlled fermentation of the must in stainless steel tanks at 19°C for one week, the wine is aged in stainless steel.

MURI-GRIES

WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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