



# GILFENSTEIN

## GEWÜRZTRAMINER

The grapes are grown on Pergola Trentina on sandy and porphyry soils at an altitude of 300 meters above sea level. Reached their phenolic ripeness, the grapes are processed in controlled atmosphere to preserve their aromatic complexity, which is particularly distinctive of this grape variety. The alcoholic fermentation takes place in stainless steel tanks at controlled temperature of 16°C. The low temperature enables the wine to release unique and unmistakable aromas. The distinctive aromatic trait characterizes its taste with hints of fresh fruit, mineral notes and good acidity, which donate a round and long aftertaste. Its spicy aromas like cloves, lychee, mango and lemon grass give this wine harmony and a long finish.

Serving temperature: 12°C

Alcohol: 14% ABV