

HOFSTATT 2020

Alto Adige Gewürztraminer Riserva DOC



Kurtatsch - Hofstatt, 500-650 m a.s.l., east, steep slope

Great day/night temperature difference

Sandy and gravelly soil with dolomite, quartz, mica and clay minerals

Alcohol: 13.5% by volume

Total Acidity: 6.3 g/l

Residual Sugar: 1.6 g/l

Yield per Hectare: 55 hl

Optimum Maturity: 2-5 years

Method of Cultivation: Sustainable

Bottle Sizes: 750ml

VINIFICATION

Temperature controlled fermentation in stainless steel tanks - ageing on the fine lees in large oak barrels for 9 months

ABOUT THIS WINE

The hamlet of Hofstatt lies above the village of Kurtatsch. Cooling fall winds in the evening provide for great temperature swings between day and night and create an ideal, breezy microclimate. The mineral-rich structure of dolomite, quartz, mica and clay minerals is still visible in house or dry masonry walls in this hamlet and characterizes this extraordinary single site wine HOFSTATT. In the glass, it shines with delicate apple and pear, ripe lime and lemon balm aromas. On the palate, these are accompanied by discreet notes of Alpine flowers and herbs. The straightforward wine gains smooth texture through its ageing in large oak barrels, rounding out the lively acidity.