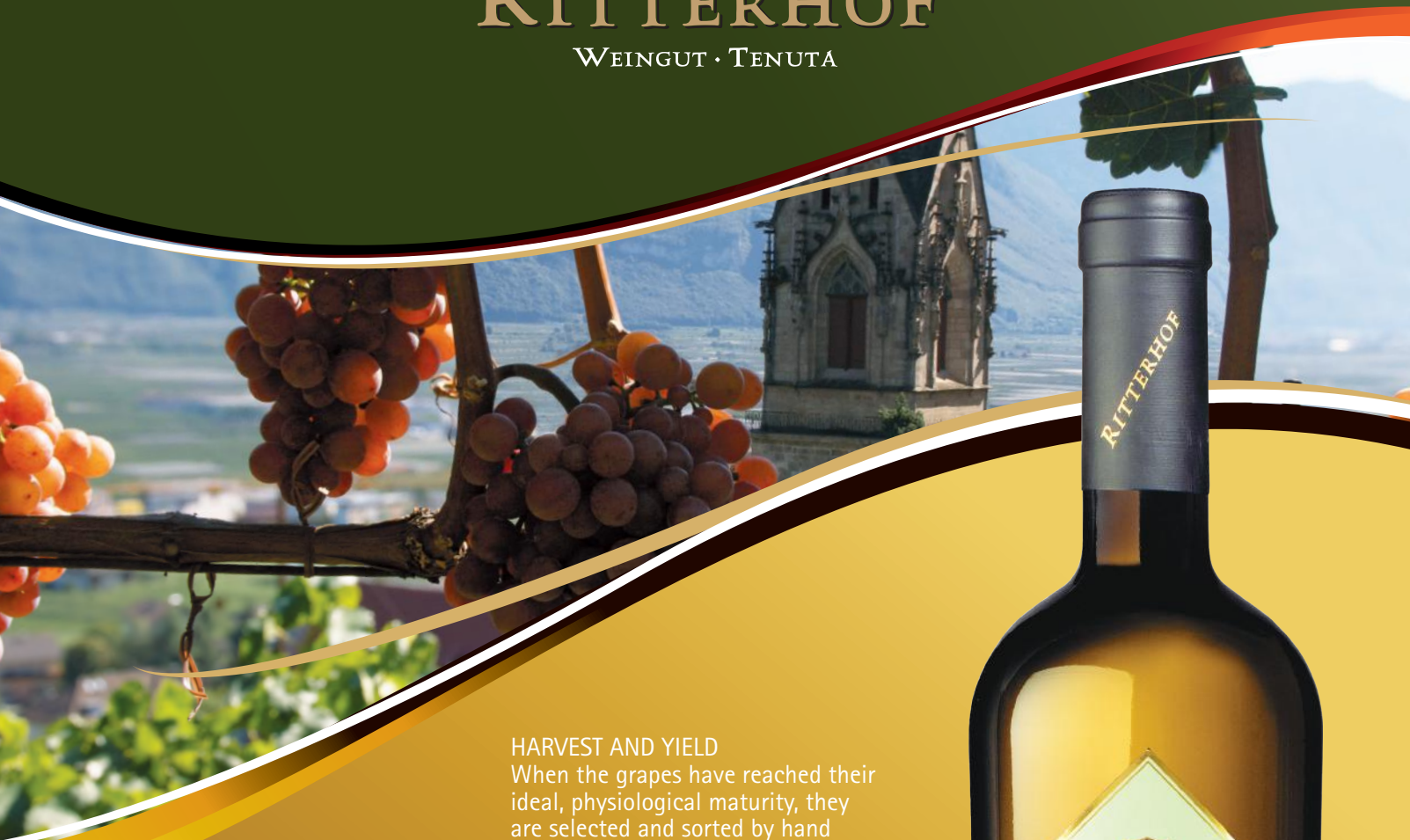




RITTERHOF

WEINGUT · TENUTA



GEWÜRZTRAMINER AURATUS

DENOMINAZIONE DEL VINO
South Tyrolean Gewürztraminer DOC
Auratus

AURATUS - IL DORATO
Un vino prezioso come l'oro. In ogni aspetto. La varietà autoctona Gewürztraminer si presenta speziata e aromatica, ma in modo peculiare.

WINE GROWING AREA
Our Gewürztraminer AURATUS grows in its place of origin, Tramin, on the South Tyrolean Wine Route. On an exposed sunny vineyard in the Rungg area of Tramin, we take advantage of the ideal conditions for the production of physiologically ripe Gewürztraminer grapes. The vines grow at an altitude between 320 – 400 metres in clay-loam soil.

HARVEST AND YIELD

When the grapes have reached their ideal, physiological maturity, they are selected and sorted by hand from late September to mid October to ensure only the best grapes are used in the further processing of this Gewürztraminer. From a plant density of 7,000 vines, a yield of 45 hectolitres per hectare of wine is produced.

VINIFICATION

The fully ripe and selected grapes undergo an approximately seven-hour process of cold maceration before pressing. Temperature-controlled fermentation at 20°C and ageing on the lees give this Gewürztraminer its special flavour.

DESCRIZIONE DEL VINO

This Gewürztraminer is characterised by its typical bright, golden yellow colour, a distinct, intense bouquet of roses, lychee and spicy notes subtly reminiscent of cinnamon and cloves. On the palate, it is spicy and typically full-bodied with a juicy, elegant structure.

RECOMMENDED WITH

Gewürztraminer AURATUS is ideal as an aperitif and goes exceptionally well with spicy foods, liver pate, Asian cuisine, sophisticated fish dishes, crab and lobster.

