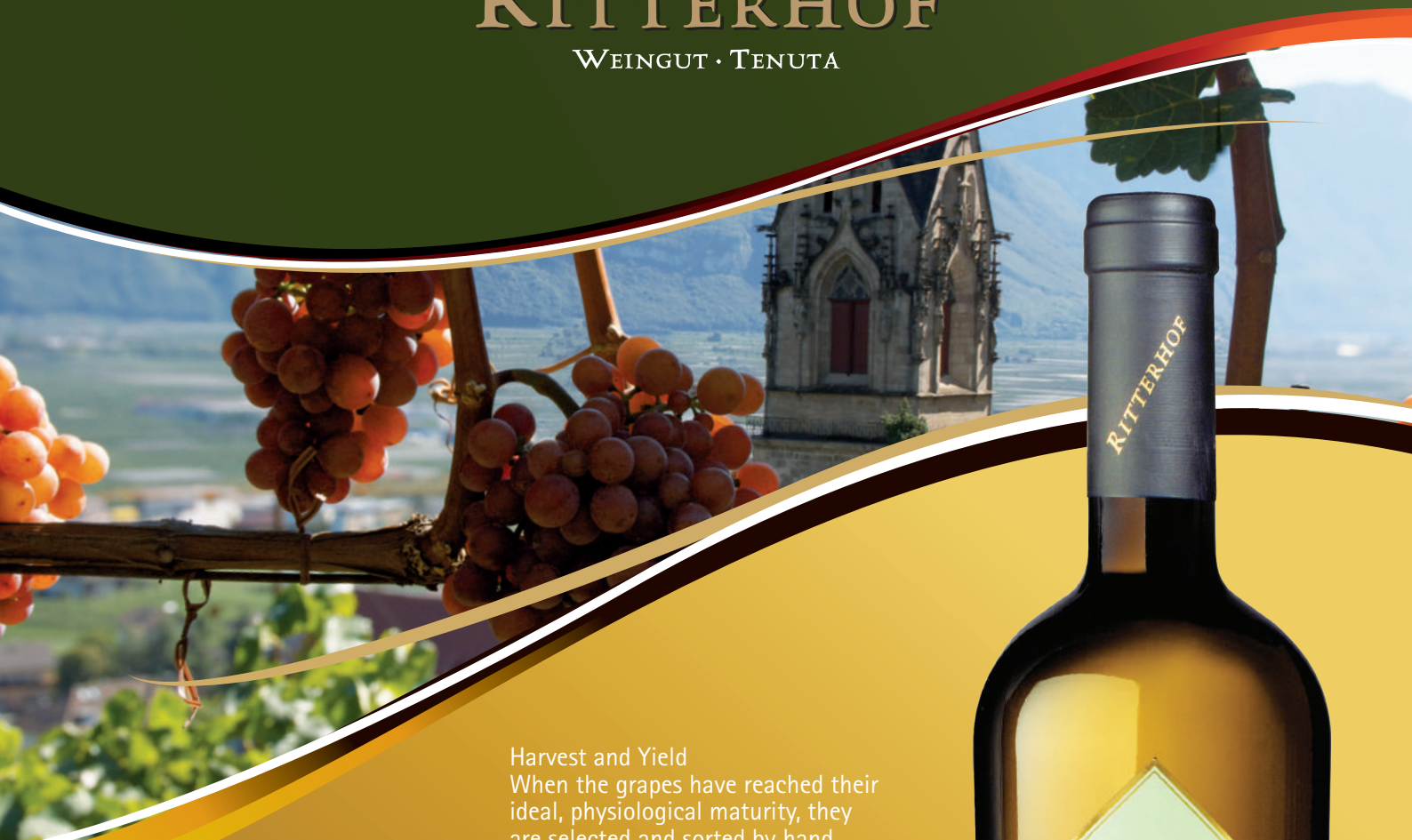




RITTERHOF

WEINGUT · TENUTA



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.

WINE DESCRIPTION

This Gewürztraminer is characterized by a typical bright golden yellow color, an intense bouquet of roses and lychees and accentuated by discrete spicy notes of cinnamon and cloves. The palate is full with body typically robust and juicy and elegant structure.

RECCOMENDATION

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

GEWÜRZTRAMINER AURATUS

WINE DENOMINATION

Alto Adige Gewürztraminer Auratus
DOC

AURATUS - THE GOLDEN

A wine as precious as gold. In every aspect. The native variety Gewürztraminer is spicy and aromatic in a particular way.

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.