

Gewurztraminer Alto Adige DOC - Giralan

GIRLAN
KELLEREI · CANTINA

The Producer:

The Alto Adige region is in northern Italy and borders the Austrian Tyrol. It is very mountainous, quite a high altitude and extremely sunny, indeed the region claims to be one of the sunniest in Italy. Most of the wines in the Alto Adige are produced by co-operatives, which have a reputation for high quality. The mountainous landscape does not lend itself to large land holdings and most growers have another job. Giralan is a small cooperative with 200 members and 220ha of vineyards. Gewurztraminer is the aromatic version of the pink skinned Savagnin and has a long and complex genealogy due to its capacity to mutate. Whilst the wines of the village of Tramin in Alto Adige were recommended in the 13th century it is unlikely they were growing the current version of Gewurztraminer. It is likely that the variety moved to Germany where it acquired the 'gewurz' (which in German means spice, although perfumed is probably more useful) and then on to Alsace in northern France.

The Wine:

Grape(s): 100% Gewurztraminer
Area: From vineyards in the villages of Cornaiano and Mazon
age of the vines: 15 years old
Vine density: 3,500 – 4,500 vines per ha.
Yield: 60 hl/ha
Training System: Guyot
Harvest: Second half of September – manual harvest
Vinification: It is fermented in stainless steel vats. There is no malolactic fermentation.
Ageing: Kept for 8 months in stainless steel vats on its own lees.

Tasting Notes:

- A lovely scented and slightly spicy nose is followed by well-structured palate of good length and balance.
- Alto Adige next to the Austrian border produces some of Italy's best wines and is the home of the gewürztraminer variety, which only produces its best in very specific places. A lovely scented and slightly spicy nose is followed by well-structured palate of good length and balance.

Code: 2111
ABV: 14%
Pack: 6x75cl
Vegan: No
Vegetarian: Yes
Closure: Cork

