

Alto Adige  
South-Tyrol  
Gewürztraminer  
DOC  
BRENNTAL  
RISERVA  
2016  
15 % by vol.

**GRAPE VARIETY**

Gewürztraminer

**PRODUCTION ZONE**

Hillside location in Kurtatsch – Brenntal 250 – 350 m.a.s.l.

**SOIL**

Clay soils

**YIELD PER HECTARE**

6000 kg

**VINIFICATION**

Cold maceration of the must for 3.5 hours – temperature-regulated must fermentation in stainless steel tanks; development and maturation on fine lees for 12 months in stainless steel and for 6 months in large oak casks

**STORAGE POTENTIAL**

more than 10 years

**TOTAL ACIDITY**

5,2 g/l

**RESIDUAL SUGAR**

9,1 g/l

**COLOR**

Mellow gold/yellow

**ABOUT THE WINE**

From the thirteenth century until the early modern period Traminer was best known wine from the region of South Tyrol. During the daytime the Brenntal site, located at the northwestern end the village Kurtatsch, is among the warmest. The Gewürztraminer grape obtains those beguiling aromas from the depth of the red loamy soil, inducing one to baroque descriptions: dewdrop-covered peonies, acacia honey, caramelized orange peel, mangoes, lychees and lavender. Gewürztraminer would “respire” too much acid at lower sites – on these exposed terraces, which have been covered with dry stone walls for centuries, the muscular wine takes on a racy acidity and spiciness. From the colorful mishmash of rocks that forms the ancient dry-stone walls, one can actually see what Gewürztraminer Brenntal communicates to the palate about its soil: a complex interplay of minerals that emerges as a hearty, juicy finish with the increasing maturity of the wine. Brenntal's aging potential, in fact, is quite impressive. For this reason, it is offered only as a RISERVA.



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