

Alto Adige is the dynamic winegrowing region at the northern end of Italy that combines a brisk alpine climate, mountain viticulture and complex geology with the brilliance of Mediterranean sunshine. Here, in Cantina Tramin the vineyards are cared for by many hands of the 300 small growers whose heritage it is to coax the best out of their grapes, culminating in wines which reflect the uniqueness of the area they call home.



NUSSBAUMER Gewürztraminer

Appellation: Alto Adige DOC

Vintage: 2014

Vintage description: This season, Alto Adige was also characterized by a largely wet summer and few hours of sunshine. Fortunately, late summer/early autumn fall brought a change for the better, and thanks to the generally late harvest dates in our alpine region, the grapes were graced with many significant hours of sunshine. Once again, the small-structured character of our cooperative with many farmers working small lots was our key to success. We were able to leave the clusters on the vine longer for much-needed ripening, taking a certain amount of rot into account, while the bad berries were carefully thinned out by hand. These quality-orientated measures resulted in further loss of yield, yet the grapes benefited from this extra time to develop very good physiological maturity. This vintage brings forth impressive wines with specific, distinct varietal character. The white wines are lusty, fresh wines which are a delight to drink; the red wines are elegant and harmonious..

Grapes: Gewürztraminer

Yield: 25 hl/hectare

Vineyards:

Altitude: 350 – 550 m

Soil: calciferous gravel with loam on porphyry bedrock

Age of the vines: 10 – 40 years

Slope exposure: southeast 70 %, south 30 %

Climate: Extreme interplay of sunny days influenced by the Mediterranean climate and the cool nights marked by the cold downslope winds from the surrounding mountains.

Harvest date: end of September – end of October

Vinification: At harvest, the grapes were delivered in small bins and gently pressed after a short period of maceration. Fermentation takes place slowly, at a controlled temperature of 18°C in small stainless steel tanks. Must clarification takes place through natural sedimentation of the particles.

Maturation: Maturation took place in small steel tanks with constant contact with the lees until the end of August. After bottling, the wine matured in the bottle for another 4 months. The total maturation period is thus at least 15 months.

Sensory characteristics:

Color: gleaming, intense golden yellow

Aroma: a kaleidoscope of aromas: rose petals, spicy blossoms of lilies, ylang-ylang, gardenia; ripe exotic yellow fruits such as cantaloupe, mango, passion fruit, lychee, citrus zest; spicy notes of dried herbs, ginger, saffron, cloves, cinnamon and nutmeg

Taste: deeply aromatic, rich in body and essences, but with fine juiciness and salty minerality increasing with age, a nearly endless finish.

Food pairing: a truly fascinating food companion: pairs well with antipasto of fish or smoked foods, ripe soft cheese, white meat, swordfish or tuna; ideal with shellfish and seafood, spectacular accompaniment to spicy oriental cuisine and creative spicy/aromatic creations such as combinations with mushrooms, Swiss chard, fennel, avocado, savoy cabbage, galangal, ginger, oranges, apricots, jams and fresh herbs like tarragon, rosemary, dill, thyme, bay laurel, chervil, saffron, mint or lemongrass which offer a wild interplay of aromas. More information at <http://www.cantina-tramin.it/EN/1/97/recipes.htm>

Bottles produced: ca. 55,000, 700 magnums and a few other large formats

Serving temperature: 12-14° C

Residual sugar: 7.0 g/l

Total acidity: 5.1 g/l

Alcohol: 14.1 % vol.

Aging: 7 – 15 years

Availability: 0.75 l / 1.50 l / 3 l / 5 l

"The only Gewürztraminers that can compete with Alsace's are those from Alto Adige, and of these, Nussbaumer is the best."
 Jan D'Agata, Decanter, January 2015