

WEINGUT

J. Hofstätter

TENUTA



JOSEPH Gewürztraminer

This is a highly individual wine and a copybook Gewürztraminer: full, bright straw yellow, concentrated with a strong aromatic character reminiscent of dried flowers and rose petals which develops and intensifies in the glass. Full-bodied, luscious but dry on the palate, the opulence cut by vibrant, firm acidity.

VARIETY

Gewürztraminer

SOIL

Marly, light, well ventilated and warm up quickly in spring.

WINEMAKING

The grapes are lightly crushed and the juice is cold macerated for a few hours together with the skins. The mass is then pressed, the must is clarified by natural sedimentation and fermentation takes place at a controlled temperature. All these procedures combine to exalt the typical varietal character of the wine.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICES

On its own as an aperitif, with shellfish, asian inspired food and gorgonzola cheese.

AVAILABLE BOTTLE SIZES

