

WEINGUT

J. Hofstätter

TENUTA



JOSEF HOFSTÄTTER Vigna Rechtenhaler Schlossleiten

Opulent fruit aromas mark the fragrance of the Gewürztraminer Rechtenhaler Schlossleiten: highly ripe apricot, Williams pear, blossom honey, and acacia. It is generous and well concentrated in the mouth with intense aroma and bright acidity. The fruit sweetness remains pleasantly opulent and elegant on the long finish.

The Vigna Rechtenhaler Schlossleiten is a small parcel and precious cru in our Tramin vineyards. This “leiten” (South Tyrolean dialect for ‘steep vineyard’) above the Rechtenhal Castle is blessed with a special microclimate. The temperature conditions are rather upside down in this exceptional location. When the sun rises in the morning, it warms the vineyard slope from the top downwards, while below, the cool evening air remains longer. Crisp, cool air helps preserve desirable acidity in the Gewürztraminer grapes that are cultivated here. Due to the tremendous potential of this vineyard, we don’t mind that the incredibly precipitous terrain demands that all vineyard work be done exclusively by hand.

Only the classification as “Vigna” guarantees the origin of a single-vineyard wine in Alto Adige.

HOFSTÄTTER CLASSIFICATION

Vigna

VARIETY

Gewürztraminer

SOIL

Marl, gravel.

WINEMAKING AND MATURATION

After arrival in the winery, the ripest grapes are hand selected individually from grape bunches. They are then lightly crushed and the must is left to macerate on the grape skins to enhance fruit expression. After gentle pressing with a classic vertical basket press and natural clarification through sedimentation, the wine ferments in temperature-controlled conditions. After fermentation, the Gewürztraminer Rechtenhaler Schlossleiten matures for a further 8 months on the fine lees. The fine lees are stirred once a week (battonage).

SERVING TEMPERATURE

8° - 10° C

FOOD CHOICES

Chocolate with high cacao content, chestnut mousse with persimmon, or ripened soft cheese.

AVAILABLE BOTTLE SIZES

