

WEINGUT

J. Hofstätter

TENUTA



KONRAD OBERHOFER Vigna Pirchschart

After ten years maturation on the fine lees in 500-litre barrels, the Gewürztraminer develops a creamy texture without sacrificing freshness. Prolonged lees contact also imparts charming aromas of toasted bread, medlar, blossom honey, and dried fruit. The sweet fruitiness recedes during the years of maturation, allowing mineral expression to step to the fore. This great growth from the Pirchschart impresses in the glass with a subtle play of aromas and flavours.

The Gewürztraminer from the Pirchschart vineyard at the Kolbenhof estate pays homage to Konrad Oberhofer who was the first to vinify grapes from different vineyards separately in the 1930s. He - Martin Foradori Hofstätter's grandfather - was a pioneer of the single vineyard philosophy. It was his goal to express the unique character of each site in its wine.

Only the "Vigna" classification guarantees the origin of a single-vineyard wine in South Tyrol.

HOFSTÄTTER CLASSIFICATION

● Single Vineyard wine

VARIETY

Gewürztraminer

SOIL

Clay with gravel and lime.

WINEMAKING AND MATURATION

The hand picked grapes will lightly crushed and the juice is left in contact with the skins for a few hours to enhance the wine's typical fruit flavour. The berries are then gently pressed, the juice is clarified using natural sedimentation and fermented at a controlled temperature.

After fermentation the Pirchschart Gewürztraminer is matured together with the fine lees for ten years, during which period the lees are stirred periodically (battonage).

SERVING TEMPERATURE

8° - 10° C

FOOD CHOICES

This wine is delicious enjoyed in solitude, though it is perfect to accompany shellfish, oysters or foie gras, sophisticated fish dishes and asian inspired food.

AVAILABLE BOTTLE SIZES

