

Südtirol/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 the 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.

## EPOKALE Gewürztraminer Spätlese



**Appellation:** Südtirol/Alto Adige DOC

**Vintage:** 2010

**Vintage description:** The 2010 vintage was very good for Cantina Tramin: a mostly mild climate throughout the year made for excellent growing conditions. An extended period of hot temperatures between June and July helped to curb an excessive fruit set, therefore lowering yields in the vineyard. In the cellar, the low yields resulted in a must composed of small berries, concentrated and rich in extract. By late summer, cool nights and noticeable changes in temperature positively affected the maturation of the grapes through harvest, allowing the development of excellent wines in cask. Cantina Tramin's 2010 white wines are pleasantly fruity, fresh and show traditional character, while the reds show fine elegance and generous body.

**Grapes:** Gewürztraminer

**Yield:** 29 hl/hectare

**VINEYARDS:** two plots near Maso Nussbaumer

**Altitude:** 420 – 440 m

**Soil:** calciferous gravel with loam on porphyry bedrock

**Age of the vines:** oldest Guyot-vines, from over 20 years till nearly 30 years

**Slope exposure:** south-east

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

**Harvest date:** end of October

**Vinification:** The grapes are harvested by hand into small bins, with careful attention to every berry, and gently pressed after a short period of maceration. After destemming and compaction, a short period of maceration at low temperature follows, then gentle pressing. Fermentation takes place slowly, for more than 4 weeks at a controlled temperature of 18°C, before it is stopped by cooling to 5°C for 10 days. The wine is then transferred into small stainless-steel tanks.

**Maturation:** Maturation takes place in small steel tanks with constant contact with the lees for 8 months, whereas must is clarified through natural sedimentation of the particles. After bottling, the wine is carried to the Ridanna Monteneve mine, at over 2,000 m in altitude. Here, the wine ages in the dark for nearly 6 years, 4 km deep in the mine, in an environment that maintains constant 90% humidity and a temperature of 11°C all year long, with the air pressure the same as outdoors.

**Sensory characteristics:**

**Color:** gleaming, intense golden yellow

**Aroma:** intensive and impressive; rose petals, lavender, ripe exotic yellow fruits, honeydew, mango, passion fruit, peach, lychee; spicy notes of dried herbs: cloves, sage, ginger, saffron, cinnamon and nutmeg

**Taste:** strong showing, very elegant and graceful, enormous depth, deeply aromatic, rich in content and essence, but with delicately flavored succulence and salty minerality. Highly refined residual sweetness in harmony with mild acidity, a nearly endless finish.

**Food pairing:** ideal opponent to spicy dishes, its blossom aromas harmonize with seafood and grilled fish, fabulous with white meat or dishes replete with substantial herbs or spices, like game with pear, cranberry jam and alpine herbs. Perfect with smear-ripened cheeses such as Taleggio, Remoudou or Appenzeller; last but not least, it goes well with the typical, not-too-sweet desserts of the Alps, like apple strudel with cinnamon, prune tart or Kaiserschmarrn.

**Bottles produced:** 1,200

**Serving temperature:** 12-14° C

**Total acidity:** 5.0 g/l

**Aging:** more than 20 years

**Residual sugar:** 55 g/l

**Alcohol:** 13.5 % Vol.

**Availability:** 0.75 l