



St. Pauls

Justina Gewürztraminer
Alto Adige DOC

REGION

Trentino Alto Adige

VARIETY

Gewürztraminer



TERROIR: Vineyards at intermediate altitude surrounding the iconic St. Justina church on calcareous and loamy soils (450-550m.a.s.l.)

AGE OF THE VINES: ca. 30 years

HARVEST: beginning of October

VINIFICATION: Slow fermentation at controlled temperature in stainless steel tanks and maturation on fine yeast

OPTIMAL AGEING: up to 5 years

PAIRING RECOMMENDATIONS: With aged cheese and Asian food

SERVING TEMPERATURE: 8°-10°

CALCOHOL CONTENT: 14.5% vol.

TOTAL ACIDITY: 5 g/l

RESIDUAL SUGAR: 3.5 g/l

TASTING NOTES

Characteristic exotic aroma of mango, papaya and ripe lychee accompanied by spicy notes of nutmeg and cinnamon and light scent of roses. The lively freshness surprises the palate. Its full body goes well with the balanced fruit sweetness and supports the juicy finish.