

# ATAGIS Gewürztraminer 2018

IGT Mitterberg

# LOACKER

WEINGUT



## Wine Description

Golden yellow. To the nose rich, aromatic and floral with hints of rose and litchi. Silky and fresh at the same time. 100% vegan.

|                        |                             |
|------------------------|-----------------------------|
| Wine Type:             | still wine   white   dry    |
| Alcohol:               | 15.5 %                      |
| Residual Sugar:        | 1.7 g/l                     |
| Acid:                  | 4.3 g/l                     |
| Certificates:          | vegan, organic, bio-dynamic |
| Allergens:             | sulfites                    |
| Drinking Temperature:  | 10 - 12 °C                  |
| Aging Potential:       | 10 years                    |
| Optimum Drinking Year: | 2019 - 2024                 |

## Award

|           |            |
|-----------|------------|
| Falstaff: | 90         |
| Bibenda:  | 4 Grappoli |

## Vineyard

|                           |   |
|---------------------------|---|
| Origin:                   | Italy, South Tyrol, Eisacktal, Bozen                              |
| Quality grade:            | IGT Mitterberg  |
| Site:                     | Eisacktal Waidbruck "Kalter Keller" (1996/2000)                   |
| Site Type:                | terraces  |
| Varietal:                 | Gewürztraminer 100 %   20 years<br>6000 plants/ha   3000 liter/ha |
| Geographical Orientation: | east, south east  |
| Sea Level:                | 515 - 550 m   |
| Soil:                     | black slate   medium<br>loam   medium                             |

## Weather / Climate

|               |  |
|---------------|--|
| Climate:      | alpin, mediteranian  |
| Seasons 2018: | July   hot   very dry   dryness<br>August   warm   rainy<br>September   warm   dry |

## Harvest and Maturing

|                          |   |
|--------------------------|---|
| Malolactic Fermentation: | no  |
| Mazeration:              | 4 hour(s)   16 °C   with stems: yes   |
| Fermentation:            | spontaneous with pied de cuve<br>steel tank   14 - 16 day(s)   temperature control: yes  <br>18 - 20 °C |
| Skin Contact:            | 1 day(s)  |
| Maturing:                | steel tank   8 month(s)   |

## Product Codes

EAN: 8032130018060

## Curiosity

The Eisack river is the main tributary of the Etsch (Adige) and its river valley is called the Eisacktal. It rises at the Brenner and runs into the Etsch at Bozen. Ancient authors called the river "Isarcus" or "Isargus". Only Strabo called it "Atagis" instead of Isarcus.

## Food Pairing

Ideal pairings include shrimp, lobster, liver pâté, soft cheeses, desserts, or just as an aperitif. Also excellent with Sushi!

## Vintage 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)