



★ SANCT VALENTIN ★

GEWÜRZTRAMINER SANCT VALENTIN 2020

This wine is the favorite of the Italians and the indigenous white grape variety in South Tyrol. The beguiling Gewürztraminer ranks among the most exciting growths in the wine world. Sanct Valentin Gewürztraminer has an intense and complex bouquet, with aromas reminiscent of Asian spices, the delicate scent of roses and exotic fruits. As early as 1986, Gewürztraminer was vinified for the first time as the top growth of the Sanct Valentin line. It is set apart for its longevity, which promises a wonderful drinking experience even after many years.



golden yellow



broad potpourri of aromas ranging from the fragrance of roses to exotic fruit to Asian spices



Vigorous, complex, subtle residual sugar

VARIETY:

Gewürztraminer

AGE:

5 to 35 years

AREA OF CULTIVATION:

Sites: Selected vineyards in Cortaccia, Caldaro and Appiano (300-500m)

Exposure: Southeast

Soil: Loamy limestone gravel

Training System: Guyot

HARVEST:

mid of september to the end of october; harvest and selection of grapes by hand.

VINIFICATION:

Maceration of the grapes followed by gentle pressing. Fermentation and development in stainless-steel tanks.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcoholic Content: 14.5 %

Residual Sugar: 6.5 gr/l

Acidity: 4.65 gr/l

SERVING TEMPERATURE:

8-10°C

PAIRING RECOMMENDATIONS:

Goes extremely well with spicy dishes such as foie gras and strong cheeses. It also pairs nicely with piquant spices and culinary herbs in addition to seafood risotto and the South Tyrolean specialty „Kloaznravioli“ with grey cheese.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2019: 96 Points Luca Maroni, 92 Points James Suckling

2018: 97 Points Luca Maroni, 94 Points Doctor Wine, 93 Points Vini di Veronelli, 90 Points James Suckling

2016: 94 Points James Suckling, 91 Points Falstaff, 92 Points Luca Maroni

