

# FLORALIS

## GEWÜRZTRAMINER DOC 2022

---

**Location:** Glaning  
**Sea level:** 760 m  
**Soil:** predominantly siliceous (porphyry)  
**Slope gradient:** 20-40 %  
**Cultivation system:** Guyot  
**Age of vines:** 20-25 years  
**Grape harvest:** beginning - mid September

---

### VINIFICATION

**Grape Varieties:** 100% Gewürztraminer

**Fermentation:** Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation. Slow fermentation at a controlled temperature.

**Maturation:** Aging on the lees for six months in stainless steel tanks

---

### TASTING NOTES

**Colour:** Intensive light-golden yellow

**Fragrance:** This Gewürztraminer selection is characterized by a dense, finely knit nose revealing exotic tropical aromas of grapefruit, lime, lychee and orange underpinned with rose leaf and ginger notes.

**Taste:** The fruity aromatic character of the wine continues on the palate, which makes it highly quaffable. With its classic dry finish, the wine is complex but at the same time very salty and smooth.

**Recommended with the following dishes:** An attractive combination with the sweet and sour dishes typical of Asian cuisine, grilled scorpion fish or swordfish, and pink-roasted pigeon breast as well as squash gnocchi with walnuts and Alba truffles with a Balsamico dressing; also ideal with rice pudding with cinnamon; and with mild blue cheese, like a mild gorgonzola.

**Optimum drinking maturity:** up to 2030

**Serving temperature:** 8-10°C



### ALCOHOL

14% Vol.

### RESIDUAL SUGAR

2,5 g/l

### ACIDITY

4,6 g/l