

## Gewürztraminer Orange

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Lower Austria
<i>Grapes:</i>	Gewürztraminer (100%)
<i>Vintage:</i>	2018
<i>Analysis:</i>	12,5% alcohol 2,8 g/l residual sugar 5,3 g/l total acidity
<i>Closure:</i>	screw cap
<i>Area of production:</i>	The name of the village where the winery is located is called 'Palt' which belongs to the township 'Furth bei Göttweig'. All the grapes are coming from our own vineyards (100% estate fruit) within the village. Furth is located on the southern border of the river Danube on the foothills of the 'Stift Göttweig' monastery.
<i>Soil composition:</i>	mixture of conglomerate soils and loess grounds
<i>Age of vines:</i>	planted in 2006
<i>Vinification:</i>	handpicked selected grapes, temperature controlled fermentation on the skins (between 10 and 20 days) which gives the orange colour, soft pressing, settling in 2,000 liter wood barrels for self-clarification, no malolactic fermentation, no filtration
<i>Character:</i>	fresh, crisp, fruit driven; good balanced with elegant tannin structure
<i>Preservation:</i>	to be drunk with a bottle maturation up to 10 years
<i>Serving temperature:</i>	to be served chilled at 8-10° C
<i>Food suggestions:</i>	fits well to salads, antipasti, fish, white meat

