

Mark

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MONASTERO GEWÜRZTRAMINER

intense straw-yellow colour; excellent aromatic combination with fruity, flowery and spici overtones; full, well-structure taste

Trentino DOC

Grapes	Gewurztrammer	
Vineyard	Doss	
Soil	moraine deposit with mainly limestone-dolomite mineralogy, medium texture, deep, balanced content of nutrients	
Training system	guyot	(8)
Vine density	5.600 plants/hectare	
Year of vineyard installation	1991	
Yield per plant	1,2 kg/vine	
Harvesting	by hand, second decade of September	GEWÜRZ TRAMINER
Vinification	white wine vinification process with cold maceration of crushed grapes; fermentation conducted in stainless steel tanks; long stay on the lees to enrich in taste and structure	MONASTER LEMINES
Aging	10 months in stainless steel, 6 months in the bottle	2
Production	3.000 bottles	ISTITUTO AGRARIO 187A FINDATIORE SAN NETHELE ALLADIGE EDMINIO MACH
Serving Temperature	10°C	
Combinations	it is a solidly-built wine, perfect as an aperitif, suitable for first courses even those with strong flavours	
TASTING NOTES:		