

Mark

Grapes

Soil

Vineyard

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@finach.it



MONASTERO GEWÜRZTRAMINER

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

moraine deposit with mainly limestone-dolomite

Trentino DOC

Gewürztraminer

Doss

	mineralogy, medium texture, deep, balanced content of nutrients	
Training system	guyot	
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 LEWINER
Aging	10 months in stainless steel, 6 months in the bottle	* 0
Production	3.000 bottles	ISTITUTO AGRAPIO 1874 FONDATORE SIN MCHELE ALLADIGE EDMUND 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:		