

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

Mark	Trentino DOC	
Grapes	Gewürztraminer	
Vineyard	Doss	
Soil	moraine deposit with mainly limestone-dolomite mineralogy, medium texture, deep, balanced content of nutrients	
Training system	guyot	(ES)
Vine density	5.600 plants/hectare	Sa the second
Year of vineyard installation	1991	
Yield per plant	1,2 kg/vine	
Harvest	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	GENORS LEAVEN
Aging	10 months in stainless steel, 6 months in the bottle	2 \$0
Production	3.000 bottles	ISTITUTO AGRARIO SIN MCHILE ALLADIGE EDMUND NACH
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: