



La Pressatura Gewürztraminer

Tawse Winery is excited to release what we consider the next logical step in our beverage making journey, Spirits.

Distiller's Comments

La Pressatura is our own version of the Italian Grape Spirit "Grappa". The Gewürztraminer grapes were harvested from our Organic and Biodynamic Quarry Road Vineyard. After fermentation on the skins for 2 weeks, the wine was distilled twice in our copper pot still and aged in a stainless-steel vat, then proofed to 45% abv. with RO water. Certified Organic and Biodynamic.

This grape spirit is aromatic, revealing mango, raisin, ginger and floral notes. The palate is well-balanced, with ripe mango and mineral notes.

Service

Serve as a digestive, slightly chilled (8° to 10°), in a medium-size tulip glass. You can also add *La Pressatura* to an espresso for an after-dinner drink or mix to your favorite cocktail recipes.



TAWSE WINERY

TECHNICAL NOTES

GRAPE	GEWÜRZTRAMINER
VINEYARD	QUARRY ROAD
HARVEST DATE	OCT 4, 2018
ALCOHOL %	45
RESIDUAL SUGAR	0 g/l