



Bottega Vinai Gewürztraminer

Gewürztraminer originated in Germany but is now known and produced widely along the foothills of the Alps, from Germany, Italy, Hungary and France to Slovenia. Translated from German, 'gewürz' means spice, and 'traminer' is the historic name of the grape. Traminer the grape, today, is distinguished as a less aromatic form of Gewürztraminer. Cavit owns the Bottega Vinai winery and is a cooperative that purchases from over 4,500 growers. The winery is located in Maso Toresella, on Lake Toblino, surrounded by vineyards. Vineyards are hand-harvested just north of Trento. After the grapes are crushed, they are left with the skins briefly to extract the aromas then pressed from the skins, giving slight colour from the copper-coloured grapes. Fermented in stainless steel before bottling 5 months later. Serve in its youth by the end of 2016 and chill to 8 degrees Celsius.

Varietals: Gewurztraminer

Region: Trentino, Italy

Alcohol: 13.5%

Price: \$22

Eyes

Bright, clean and clear. Hay bale - grey colour is indicative of the pink grape, like Pinot Gris.

Nose

Greeted with an abundance of 'Gew' aromas, lychee, honeysuckle, candied ginger, blossom, golden apple and ripe pears. Emphasis is on great floral qualities, elderflower and roses.

Mouth

Delicate flavours that mimic the nose: blossom, acacia, golden apples, pears and a pop of lime zest. There is nice, mouth-watering acidity and medium-light body. A touch of sweetness but this is a dry-style Gew. The finish is full of flavour, thyme, juniper, minerality and herbal tea, and lasts forever.

Food Pairing

Ideally paired with green curries, stir-fry, or salad rolls and peanut sauce.



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Eyes

Clarity: clear - cloudy - dull

Intensity: pale - medium - deep

Colour: colourless - straw - gold - amber - brown

Nose

Intensity: light - medium - pronounced

Aroma: apple - pear - lemon - grapefruit - orange - lime - pineapple
melon - peach - honey - flowers - cut grass - hay - nuts - vanilla - oak
toast - bread - yeast - butter - petrol - minerals

Mouth

Sweetness: dry - off-dry - sweet

Acidity: low - medium - high

Tannin: low - medium - high

Body: light - medium - full

Flavour: apple - pear - lemon - grapefruit - orange - lime
pineapple - melon - peach - honey - flowers - cut grass - hay - nuts
vanilla - oak - toast - bread - yeast - butter - petrol - minerals

Finish: short - medium - long

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