

WEINHOF
**KONRAD
OBERHOFER**
TRAMIN



GEWÜRZTRAMINER

A Gewürztraminer that best represents the characteristics of the grape variety: of deep straw yellow color and with the unmistakable aroma of dried flowers that evolves and intensifies in the glass. The wine is full-bodied, rich and concentrated but still refreshing, vivacious and dry on the palate.

GRAPE VARIETY

Gewürztraminer

SOIL

Light, marly soil that warms easily.

VINIFICATION

The grapes are lightly crushed upon arrival in the cellar and the juice is left to macerate with the skins for a few hours. This is followed by careful pressing. The must is then clarified through natural sedimentation followed by fermentation under controlled temperatures resulting in a unique, highly aromatic wine.

FOOD PAIRINGS

On its own as an aperitif, with shellfish, Asian cuisine, and Gorgonzola cheese.