



CESLAR

GEWÜRZTRAMINER

Südtirol · Alto Adige DOC

Traminer was a familiar wine in German-speaking areas as far back as the 13th century. Today this aromatic wine is one of the most popular in Alto Adige. As the name indicates, the Gewürztraminer originates from the Alto Adige village of Termeno (Tramin in German). The grapes, which are harvested from selected sites, produce a wine that is intensely fruity and full-flavored with a zesty opulence.

| Grape variety | Gewürztraminer |
|---------------|-------------------|
| Glabe vallety | Gewarztiarriirier |

Area of cultivation/

climate

Steep slopes around Bolzano at

400 to 600 meters a.s.l.

Grape harvest End of September to beginning of October

Vinification Short cold maceration, light pressing and

temperature-controlled fermentation in

stainless steel

Tasting notes Color: bright straw yellow with golden hues

Aroma: aromatic with notes of rose, lychee, grapefruit and lime, and hints of orange zest

and clove

Taste: full-flavored, complex and smooth with

a lovely aromatic note and lively acidity

Food pairings Crustaceans, Asian dishes, young to

medium-aged cheeses

Serving temperature: 11 - 13 °C

Alcohol 15 % vol*

Residual sugar 4,0 g/l*