



KLOSTER NEUSTIFT  
ABBZIA DI NOVACELLA



## Gewürztraminer 2021 Classic Line

An aromatic white wine, yellow to straw yellow in color; a prominent bouquet of roses, lychees, and Asian spices. Powerful, spicy, with a full body and a long finish.

### Cultivation zone

**Cultivation zone:** Bressanone valley basin

**Elevation:** 650 - 700 m

**Soil type:** Permeable moraine deposits composed of mica schist, para gneiss and quartzite

**Aspect:** South, south-east, south-west

**Grape variety:** Gewürztraminer

**Training method:** Guyot

**Vines per hectare:** 6.000 - 7.000

**Yield per hectare:** 63 hl

### Serving recommendations

**Service temperature:** 8° - 10° C

**Ageing potential:** 4 - 6 years

### Production

**Vinification:** Fermentation and ageing in stainless steel tanks

**Fermentation temperature:** 17° - 19° C

**Maturation period:** 6 months

### Analytical data

**Alkoholgehalt:** 13,50% vol.

**Säure:** 5,00 g/l

**Zuckerfreier Extrakt:** 20,70 g/l

**Restzucker:** 3,50 g/l

### Vintage report

2021 started with snow covered vineyards around the monastery. March and April were unseasonably cold months and for this reason only at the end of April we did start to see the beginnings of budding. The cooler temperature persisted into May and therefore blooming officially started only the second half of June which is typically 2 weeks later than usual. June and July were hotter and more humid than the average which caused big challenges in the vineyards. Fortunately, at the end of summer we had exceptional weather - dry and hot and also during the whole month of September we had perfect conditions. Harvest started 10 days later than usual on September 26th. Cool nights and hot days continued and made for uniformed, healthy grapes with average alcohol levels and higher than average acidic levels.

---

Stiftstraße 1 | Via Abbazia 1

I - 39040 Vahrn | Varna

kloster-neustift.it | abbazianovacella.it

info@kloster-neustift.it | info@abbazianovacella.it

T +39 0472 836 189