

Gmeinböck



GEWÜRZTRAMINER ^{RIED} HOLZBREITE 2022

WINE YEAR 2022

A year that required an extreme amount of work and patience in the vineyard due to weather fluctuations. Due to the first cool and later warm October, we expect lighter wines with lower acidity than in the previous year. Proverbially "at the last second", the October sun brought the 2022 vintage perfectly to the finish line.

GRAPE VARIETY

The name says it all! The intense aromas of roses, lychee, bitter orange, and marzipan lend Gewürztraminer its distinctive character. Thanks to its rather restrained acid structure and its typically high must weights, it is particularly well suited for lush wines.

STYLE & CHARACTER

We can also be strong! We press our Gewürztraminer from late-harvested, fully ripe grapes with a high must weight. The resulting wine has a complex flavor profile with late harvest character: tropical fruits, herbs, and floral aromas embedded in an opulent body. On the nose, it captivates with a distinctive scent of white roses.

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2022
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039551456
QUALITY CLASS:	Quality wine
CONTAINS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	14,2%
ACID:	5,1 g/l
REMAINING SUGAR:	6,7 g/l



VEGAN

