



K O R N E L L
F L O R I A N B R I G L



DAMIAN

Gewürztraminer 2017

First vintage 2007

TERROIR

Altitude	300-500 meters
Soil	Porphyry weathered soil
Hillside	South facing
Slope	10-20 %
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	70 hl
Harvest	middle of september

VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel barrels for 5 months
Bottled:	10.000 bottles in March 2018

ANALYTICAL DATA

Alcohol	13,5 % vol
Residual sugar	5 g/l
Acidity	5,5 g/l

TASTING NOTES

Color: Strong golden, fresh nuances.

Aroma: Elegant aromatic bouquet with notes of fresh roses, a hint of spices and fruit flavours with lychee.

Flavour: Elegant, fresh, well structured and harmonic on the palate, long finish.

Food recommendations: Serve with crustaceans, Asian food and ripened Roquefort cheese.

Serving suggestions: lightly chilled, 50-54 °