



## *"Dulcitus"* BIO

Grape variety: Gewürztraminer

Terroir: "Grafenau" vineyard, Partschins,  
700 m

Vintage: 2021

Harvest: last week of October

Training system: Guyot

Yield: 10 hl/hectare

Vinification: Gewürztraminer Auslese (Late harvest).

Severe grapes' selection, soft whole bunch pressing (max 0.8 bar), cold static must clarification for 18 hours. Temperature-controlled fermentation (18 °C) in stainless steel tanks until 10° alcohol. The fermentation is then stopped (with cool temperature) and the wine is racked from the lees.

Number of bottles: 500

Technical data:

Alcohol: 10 %

Tot Acidity: 7 g/l

Residual sugar: 76 g/l

pH: 3.05

