

UPUPA ORANGE

2016

IGT Mitterberg



Grape variety:

Gewürztraminer

Vineyard location and soil:

Our 'In der Lämm' vineyard is located in Eppan, in the hamlet of Weißhaus, at about 500 metres above sea level. The west-facing, airy slope is very sunny and allows the grapes to ripen optimally. The soil is moraine from the last Ice Age, mixed with volcanic quartz porphyry with a high mineral content. The naturally very low yields guarantee the highest quality of wine.

Age of the vines: <15 years

Training method: Guyot

Yield per hectare: 45 hl

Vintage 2016

2016 is an outstanding vintage that has presented us with many a challenge in the vineyards. The vegetation period

began very early on average over many years, between the end of March and the beginning of April. It was wet and cool right through to flowering (end of May), including one night of frost that was well survived. In addition to a few hot sunny days, the summer months also saw frequent and above-average rainfall.

Fortunately, the dry weather from the end of August with a beautiful, golden autumn turned the tide. All the conditions were in place for a targeted and high-quality harvest. The cooler temperatures at the start of ripening, which slowed down the ripening process of the grapes, as well as the cool nights and warm days during the harvest provided the perfect basis for juicy, lively and multi-layered white wines and particularly promising, exciting red wines with good development potential.

Vinification:

A late harvest with 10% dried berries and a small proportion of Pinot Blanc (10%) was followed by spontaneous fermentation with the skins. After 4 weeks of maceration, the wine was gently pressed. Fermentation and ageing took place in used 500-litre oak barrels for around 15 months. Spontaneous malolactic fermentation.

Bottling: August 2018

Bottles: 2200

Analysis data:

Residual sugar: 1.9 g/l

Alcohol: 14 %vol.

Total acidity: 4.6 g/l, malolactic fermentation

Description:

Our Upupa Orange is golden yellow in colour. The varietal bouquet is reminiscent of rose petals, lychee and orange blossom, combined with a spicy, minty component. The palate is powerful, full-bodied, elegant and very dry. The pronounced tannins from the mash fermentation, combined with the ripe aromas, are a perfect example of the unique character of Gewürztraminer.

Our recommendation:

Serving temperature: 10 - 11°C To develop its full potential, the wine needs time to breathe. Ideally served in a Burgundy glass. Our Upupa Orange pairs well with smoked, low-fat fish and meats with fruity-sweet sauces, Asian cuisine and grey cheeses.