

UPUPA ORANGE

2021

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 2021

After a snowy winter, the spring was characterised by a dry phase. The low temperatures in March and April led to an extraordinarily late budbreak. In June, flowering began about two weeks later than the long-term average. The summer was initially warm and dry, and in late summer there was sufficient rainfall with medium temperatures and cool nights, which led to a beautiful fruitiness and very good acidity in the 2021 vintage. The late harvest, starting in mid-September, was characterised by very beautiful autumn weather.

The wines with their exciting, cool character reflect the exceptional vintage of 2021.

Vinification:

A late harvest with partially dried grapes (10%) was followed by spontaneous fermentation in wooden vats with the whole berries. After 4 weeks of maceration, the grapes were gently pressed. Fermentation and ageing took place in used 500 litre oak barrels for about 15 months. Malolactic spontaneous fermentation.

Bottling: August 2023

Bottles: 2300

Analysis data:

Residual sugar: 1,4 g/l

Alcohol: 14% vol.

Total acidity: 4,6 g/l, malolactic fermentation

Description:

Our Upupa Orange has a golden yellow 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.

