

UPUPA ORANGE

2022

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 2022

In 2022, a dry and mild winter was followed by a cool spring. Fortunately, we did not have any problems with frost. A very sunny and warm May led to early flowering. Due to the record hot and dry summer, there were few disease problems overall, but the vines were pushed to their limits in some cases due to the lack of rainfall. We were able to avoid drought damage through targeted irrigation. Harvest began in mid-September. The result was ripe and healthy grapes with slightly lower acidity levels.

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: 3700

Analysis data:

Residual sugar: <1 g/l

Alcohol: 13.5% vol.

Total acidity: 3.9 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.

