



Luna

Südtirol Gewürztraminer DOC

The French maturation style characterises this white wine, whose distinguishing features are minerality, acidity and precision.

The grapes come from a steep vineyard in Kaltern/Cal-daro, which the family has owned since the 2020 vintage. The soil on this vineyard site, which has an inclination of up to 35 %, was formed by glaciers during the last ice age. Here we find a particularly high proportion of limestone, which gives the wine a unique character. The vines are 30 years old and are deeply rooted in the very loose soil.

The grapes are harvested at the end of September. They remain in contact with the skins and roughly 10 % of the stalks to extract specific flavours and tannins before they are pressed. The grape must is left to clarify naturally overnight through sedimentation and is then spontaneously fermented in wooden barrels. A long finishing period on the gross lees enables the wine to mature and find harmony.

The name Luna reflects the character of this wine: powerful, unmistakable, expressive and constantly changing is a perfectly apt description.

Vineyards:

Growing area: Kaltern/Oberplanitzing, Hochleiten site 450-480 m a.s.l.

Training method: Pergola

Soil: loamy moraine debris, river gravel, quartz porphyry and weathered limestone

Grape variety: Gewürztraminer 100%

Yield: 50 hl/ha

Vinification:

Method:

Alcoholic fermentation and mat in French oak tonneaux