



**SCHMID
OBERRAUTNER**

Weingut | Tenuta | Winery

Gewürztraminer Spur

Wine



Name	Gewürztraminer Spur
Denomination	Mitterberg IGT
Quality line	Spur Orangewine
Grape/Variety	100% Gewürztraminer
Provenance	Laste basse/Renon - Alto Adige
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation in stainless steel and ageing in tonneaux.

Wine description and information

Gewürztraminer is naturally defined by its intense aromatic character – making it an ideal grape variety for our interpretation as an Orange Wine. With this wine, one of South Tyrol's most traditional grape varieties follows **a SPUR** – a path – of its own. The grapes grow on extremely steep slopes and are fermented on the skins for three weeks. The wine is then aged in 500-litre tonneaux and barriques. Extended contact with the fine lees adds further depth, structure and complexity. The result is an intense, aromatic and opulent Orange Wine that offers a distinctive interpretation of Gewürztraminer's unmistakable character. **A Gewürztraminer off the beaten path – expressive, complex and unmistakably SPUR.**

Pairings

Our **Gewürztraminer SPUR** is an exciting companion to exotic and Asian dishes, as well as richly flavoured South Tyrolean specialities. It pairs particularly well with spicy dishes and mature, aromatic cheeses. **Ideal serving temperature: 10 °C.**