

Gewürztraminer Villa Schmid

Wine



Name	Gewürztraminer Villa Schmid
Denomination	Mitterberg IGT
Quality line	Villa Schmid
Grape/Variety	100% Gewürztraminer
Provenance	Unterplatten/Renon Alto Adige
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation in stainless steel and ageing in barrique.

Wine description and information

Our **Gewürztraminer VILLA SCHMID** grows at around 500 metres above sea level. This high-altitude location brings particular freshness to this naturally aromatic grape variety, allowing its distinctive aromas to express themselves with finesse and balance. After one day of skin contact, the must is separated from the skins and continues to ferment without them, just like a classic white wine. The wine is then aged in stainless steel, with 30% matured in used barriques. The result is an elegant Gewürztraminer with fine aromatics, balanced fruit and beautiful structure – expressive without being opulent. **A Gewürztraminer with Alpine character – a wine for special moments.**

Pairings

Our **Gewürztraminer VILLA SCHMID** pairs particularly well with aromatic, full-flavoured dishes. It is an excellent match for South Tyrolean Speck, mature mountain cheeses and richly flavoured, spicy dishes. **Ideal serving temperature: 10 °C.**