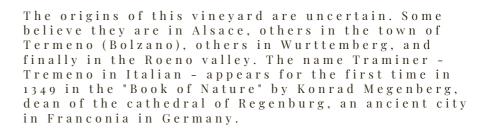


## KIES

## Gewürztraminer



Grape Varieties: 100% Gewürztraminer – Traminer Aromatico

Collection Methods: by hand

Vinification and Aging: after a delicate destemming, a short maceration in the press follows. The alcoholic fermentation takes place in temperature-controlled steel tanks. Once the fermentation is complete, it is important that the wine remains in contact with the yeasts in the stainless steel containers.

Colour: intense straw yellow

**Bouquet:** very intense and aromatic, fruity, floral and vegetal, with notes of yellow pulp fruit, exotic fruit, rose and acacia flowers and some hints of aromatic herbs.

Flavour: wine of great balance based on savory and fresh notes, supported by a great softness, excellent structure and important aromatic persistence, in which almond nuances can be recognized.

Gastronomic combinations: excellent as an aperitif, it goes well with shellfish of all kinds, white meats and cooked cheeses.

Gradation:13 % VOL

Service Temperature: 10° C

