

## UPUPA ORANGE

2018

IGT Mitterberg



### Variety:

90% Gewürztraminer, 5% Pinot Blanc, 5% Sauvignon Blanc

### Terroir:

Our vineyard "In der Lämm" is located in the municipality of Appiano at about 500 m above sea level. The west-facing, airy slope is very sunny and allows the grapes to reach perfect ripeness. Moraine soils from the last glacial period predominate here, mixed with volcanic rock of quartz-porphry.

Vine age: 15 Jahre

Training system: Guyot

Yield per hectar: 45 hl

### Vintage 2018

The year 2018 was characterized by a snowy winter, which gave the vines a very good water supply. Due to the cool temperatures at the beginning of spring, flowering took place later than in previous years. The following weeks alternated warm days with frequent rainy days. In the summer months it was very hot with temperatures up to 38°C. A beautiful September followed with many hours of sunshine, which allowed us to wait for perfect ripeness. The wines of this overall warm year are characterised by a beautiful structure and at the same time a great balance between acidity, flavour and length.

### Winemaking:

A late harvest with 10% dried berries and a small proportion of Pinot Blanc and Sauvignon Blanc (10%) was followed by natural fermentation on skins. After 2 weeks of maceration, the grapes were gently pressed. The end of fermentation and ageing took place in used 500l oak barrels for about 15 months. Also natural malolactic fermentation is done.

Bottling: August 2020

N° bottles: 2400

### Analysis:

Residual sugar: 2,5 g/l

Alcohol: 14 %Vol.

Total acidity: 5,5 g/l

### Tasting notes:

Our Upupa Orange impresses with its strong golden yellow colour. The varietal bouquet reminds of rose petals, lychee, orange blossoms, combined with a spicy - minty component. On the palate, the wine is powerful, full-bodied but at the same time elegant and mineral, the finish is long and dry. The perceptible tannin, combined with ripe aromas embodies for us very well the unique character of Gewürztraminer.

### Serving recommendation:

Serving temperature: 10 - 12°C To develop its full potential, the wine needs time to breathe. It is ideally served in a Burgundy glass.

Our Upupa Orange is particularly suited to smoked, low-fat fish, Asian cuisine with its strong spices and blue cheese.