

Franz Haas,  
**Gewürztraminer 2023**  
Alto-Adige, Trentino-Alto Adige, Italy



Grape Varieties	<b>100% Gewürztraminer</b>
Winemaker	<b>Franz Haas</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>5.2g/L</b>
Acidity	<b>5.21g/L</b>
Wine pH	<b>3.57</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

The Haas family has been growing grapes in Montagna in the province of Bolzano in the Alto Adige for generations. However, it is only with Franz, who died prematurely in 2022, that they began to produce and bottle quality wines. Franz studied at Geisenheim before working as a broker of Italian wines into the German market. After several years, he took over the running of the family business. Franz went to tremendous lengths to grow good grapes and strived to preserve the flavours of the fruit during winemaking. As a result, the wines that are produced today are infused with great character and show a rare purity and balance on the palate.

## VINEYARDS

The vineyards are located in the municipalities of Montagna, Gleno, Pinzano and Mazzon, with a south-westerly exposure. The vines are cultivated using the Guyot training system and are planted on deep clay soils with a high percentage of pebbles, at altitudes of between 350 - 650 metres above sea level.

## VINTAGE

After a mild winter and early spring with little rain, temperatures dropped in April and there were high levels of precipitation. A warm June and July allowed grapes an extended ripening season with optimal levels of sunshine and cool nights.

## VINIFICATION

After a brief period of maceration, the must was fermented at low temperatures in stainless-steel vats. The wine then matured on its lees - with frequent bâtonnage - for about six months before bottling, to add texture and complexity.

## TASTING NOTES

In the glass, this wine is an intense golden colour with a complex bouquet of lychee, orange peel and rose, and spiced notes of clove and nutmeg. The vivacious palate is full bodied and wonderfully structured, with lingering almond notes and a vibrant acidity on the finish.