



**K O R N E L L**  
FLORIAN BRIGL



# DAMIAN

Gewürztraminer 2016

First vintage 2007

## TERROIR

Altitude	300 - 500 m
Soil	Porphyry weathered soil
Hillside	South
Slope	10-20 %
Pruning System	Guyot
Vines/Hectare	6000
Yield/Hectare	70 hl
Harvest	Beginning to mid of September

## VINIFICATION

Vinification:	Fermentation in stainless steel tank
Maturation:	in stainless steel tanks for 5 months
Bottled:	March 2017

## ANALITICAL DATA

Alcohol	14,0 % vol
Residual sugar	3,5 g/l
Acidity	5,5 g/l

## TASTING NOTES

Color: Strong golden, fresh nuances.

Aroma: Elegant aromatic bouquet with notes of fresh roses, a hint of spices and fruit flavours with lychee.

Flavour: Elegant, fresh, well structured and harmonic on the palate, long finish.

Best enjoyed: Serve with crustaceans, Asian food and ripened Roquefort cheese.

Serving temperature 10-12 °C