

MOSER

WARTH
GEWÜRZTRAMINER
2025

Gewürztraminer is one of the most renowned aromatic varieties. This grape variety requires a continental climate on hilly landscapes. The grape cluster is marked by its pinkish colour, giving it its unique appearance.

The wines obtained from this variety have an intense yellow colour and high alcohol content and are marked by their aromatic bouquet and rich flavour. Maso Warth has the ideal terroir for this variety.



appellation:

DOC Trentino Traminer Aromatico.

grape variety and vineyard location:

Gewürztraminer grapes, sourced on the vineyards of the Adige Valley.

average vineyard age:

15 - 25 years.

soil:

Limestone.

winemaking:

Hand-harvested with careful selection of the best bunches in the vineyard, fermentation followed by ageing on its fine lees for 6 months in stainless steel tanks to preserve the typical freshness and aromatic character of this variety.

tasting note:

Straw-yellow colour with golden highlights. Aromatic bouquet with spicy notes of cloves and cinnamon. Smooth taste with a slightly bitter after-taste.

production:

10,500 bottles.