



panicum 2021

South Tyrolean Gewürztraminer Late Harvest

Fifth vintage

Grape variety: Gewürztraminer

No. of bottles: 1200

Tasting notes:

color: light straw yellow with golden reflections;

aroma intensive;

nose: Lychee, ginger, citrus and mature apricot;

lively and tangy on the palate, intense fruit with honey reverberation

Locality and soil:

vineyard: Panigl

450 m above sea-level

oriented towards the southeast

slightly sloping

argillaceous and sandy glacial deposits

rich in humus

Vinification:

whole grape pressing

spontaneous fermentation in concrete

egg with a percentage of grapes not destemmed

aging on fine lees for 9 months

bottled in July 2022

Cultivation techniques:

biodynamic cultivation methods

gentle pruning of grapevines

soil is tilled and sown

use of infusions and biodynamic

preparations to support plant growth

much manual labor at specific points in time

careful harvesting: October

Analytical data:

alcohol: 12 % by volume

residual sugar: 87 g/l

acid: 6,7 g/l

About the name **panicum**:

This vineyard has the site name of Panigl. The name "Panigl" pops up in village history for the first time in the mid-13th century. It alludes to the use of this land for growing millet (Latin: "panicum"), specifically: foxtail millet (Latin = Panicum setaria).

