

NETT GEWÜRZTRAMINER TROCKEN EDITION



Another member of the avant-garde group of talented, visionary German winemakers, Christian Nett represents the fifth generation in this small family estate located in the heart of the Pfalz. Due to its almost Mediterranean climate, this wine region also produces many exotic fruits that are normally not associated with Germany. The family vineyards are cultivated with the utmost respect for the environment, avoiding the use of harmful herbicides and pesticides. Only the best and healthiest grapes are selected to produce the estate wines. We came across this grower in a restaurant in downtown Frankfurt, near the financial district, featuring international cuisine made fresh each day from local produce and meats. Christian's wines came highly recommended by the restaurant's owner, and it proved to be a great recommendation indeed. A subsequent visit to the winery and meeting with Christian confirmed the initial impression.



VINIFICATION

In the cellar, after a gentle pressing of the grapes, the wines are given time to mature on their fine lees for added character, structure, and complexity.

VITICULTURE

The vineyards are located amidst a Mediterranean-like region, about 120 to 140 m above sea level. You will find kiwi, figs, almonds, and chestnuts in and around the vineyards, giving the wines from this area their unmistakable, exotic character. The work in the vineyards is conducted with the utmost respect for nature. Often the ground is worked with the help of their vineyard horse.



SKU: 866820

Region	Pfalz
Classification	Pfalz QbA
Vintage	2022
Grapes	100% Gewürztraminer
Soil Composition	Potent loess and clay soils with fine veins of limestone
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Temperature controlled fermentation with cultured yeasts in stainless steel tanks. Six months maturation on fine lees
Alcohol	13.35 %
Residual Sugar	4.5 g/l
PH	6.3 g/l
TA	-
Free SO2	50 mg/l
Total SO2:	110 mg/l

TASTING NOTES

In order to craft a harmonious dry Gewürztraminer it requires skill and vision. Christian succeeded with his dry interpretation of this very eccentric and aromatic grape variety. A beautiful nose of rose petals, ripe yellow fruit, and pear with elegance and smooth acidity. A dry Gewürztraminer that is a testament to the skill of the grower. It delivers all the exotic notes that we associate with this grape variety while inviting us to enjoy another glass with its clean and refreshing finish. Remarkable.

PAIRING SUGGESTION

A cheese lover's dream - Beemster, Gouda, Munster, and baked brie with mango chutney come to mind. Great with aromatic Thai and Indian dishes. Pineapple curry and roasted duck are great choices.