

Alto Adige Gewürztraminer Passito DOC “Cresta”



If one of our wines is a real shooting star, so it is our Gewürztraminer Passito Cresta. Produced for the first time in 1999 it caused very much attention since the beginning, which is proofed by many awards and distinctions at national and international wine competitions.

The “Cresta” grows at Kristplonerhof estate in Guncina. Only the best grapes are selected to form the base of this wine. They are dried for 5 months, and only after this, they are pressed. The must is fermented with special yeast. The result is a sweet, golden wine, with an aroma of exotic fruits, orange zest and honey – in few words, simply a good passito.

The “Cresta” tastes very good together with sweet dishes and very strong cheese, especially with blue cheese like Roquefort and Gorgonzola. Sweet wines can be aged for a long time and are drunk at a temperature between 12 and 14 °C.

Vineyard area: 2 ha
Cultivation system: Guyot
Soil: sandy porphyry soils
Yield: 1500 l/ha
Variety: Gewürztraminer (100 %)
Vinification: Steel
Acidity: 8,0 g/l
Residual sugar: 205 g/l
Alcohol: 10,5 % vol