

DAMIAN

GEWÜRZTRAMINER 2025

First vintage 2007

Terroir:

Site	Siebeneich, Terlano; Oberplanitzing, Mazzon, Caldaro
Altitude	310 - 400 m a.s.l
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	15-20 %
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	End of september

Year 2025:

We look back on a demanding yet highly promising 2025 vintage.

After a mild winter and early flowering, the season was shaped by marked climatic contrasts, particularly during the summer, when alternating cool and hot periods required close attention in the vineyard.

Thanks to careful vineyard management, meticulous handwork and targeted yield control, we were able to harvest healthy grapes of excellent quality. The harvest started earlier than usual and was carried out swiftly and selectively.

The 2025 vintage points to fresh, precise white wines with vibrant aromatics, alongside elegant, juicy red wines with fine structure – very much in the style of Weingut Kornell.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 6 months
Bottled:	10.000 bottles in March 2026

Analytical data:

Alcohol	13,0 % Vol.
Residual sugar	4,5 g/l
Acidity	4,62 g/l

Tasting notes:

Color: clear bright golden yellow

Nose: deep, fruity aromas of orange peel, some dried fruit and marzipan, a hint of rose fragrance and cinnamon in the finish

Palate: invitingly drinkable, juicy fullness, full body and fresh, stimulating finish

Pairing suggestions: shellfish, Asian cuisine, curry dishes,

South Tyrolean bacon, smoked sausages and rice pudding ...

Aging potential: 5 years

Serving temperature: 11-13°C



Kornell 

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