



KURTATSCH D.O.C. 'AMOS' 2018

The AMOS white blend is made up of the best, handpicked white grapes from the highest Kurtatsch vineyards between 600 and 900 meters above sea level. It is the variety of structures and lime contents of the various vineyard soils that makes AMOS, with its original character and style, so interesting. AMOS ferments in steel tanks and matures on the fine lees in large oak barrels for 14 months. After maturing in the bottle for at least another three months, the wine is ready for sale. This brings forth an elegant, classy blend - highly individual and incomparable in taste and aroma. The Burgundy varieties (70%) form the solid, compact backbone. The aromatic accompaniment comes from the sumptuous Kerner, Sauvignon and Müller Thurgau influence that confers on AMOS an exotic, fruity finale reminiscent of white peach, litchi, orange blossom and a hint of cinnamon stick.

TASTING NOTES

Volume: 14,0 % by vol. **Grape varieties:** Chardonnay, Pinot Blanc, Pinot Grigio and shares of aromatic white wine varieties **Production zone:** exposed hilly locations in Kurtatsch; 600 - 900 m altitude **Soil:** limestone soil with gravelly and sandy structure **Yield per hectare:** 7500 kg **Color:** pale straw yellow **Vinification:** controlled temperature fermentation of the must in stainless steel tanks, 14 months on the fine lees in large wooden barrels **Storage potential:** 5 - 7 years **Total acidity:** 6.5 g/l **Residual sugar:** 1.2 g/l

TERROIR

The white blend AMOS is the product of a selection of high quality grapes from the highest and most expressive vineyard locations of Kurtatsch. The Burgundy varieties (Pinot Blanc, Chardonnay and Pinot Grigio) grow on exposed hills between 600 and 700 meters in altitude. The warm, calcareous, gravelly soils guarantee perfect physiological ripeness of the grapes. The aromatic varieties (Kerner, Sauvignon and Müller Thurgau) thrive at 800 to 900 meters above sea level. Their long vegetation period allows for a singular concentration of valuable aromas. The limestone soil of these sunny terraces protected from the north wind is gravelly to sandy with a small share of loam.

AWARDS

WHITE AMOS DOC 2016

96/100 points - gold medal Decanter World Wine Awards 2018

92/100 points Luca Maroni 2019

90/100 points Falstaff 2019

Gold medal Mundus Vini - The Grand International Wine Award 2018

93/100 points Robert Parker Wine Advocate

WHITE AMOS DOC 2015

90/100 points - silver medal Decanter World Wine Awards 2017

92 /100 points Robert Parker's Wine Advocate 2017

91/100 points Wine Spectator 2018

silver medal MUNDUS VINI 2017

94/100 points - best cuvée of Alto Adige GardiniNotes, The Wine Killers