



Gump (Gumphof) Mediævum Sauvignon

Appellation: Südtirol Alto Adige DOC

Type: White, dry.

Varietal: 100% Sauvignon (Sauvignon Blanc)

Tasting Notes

Color: Star-bright light straw-yellow.

Bouquet: Opens with slightly smoky notes, there is lots of herbal spice, thyme and sage, with citrus notes.

Taste: Bright ripe fruit balanced by tangy minerality and lip smacking acidity. This is a fresh Sauvignon that is light on the grass and gooseberry.

Alcohol: 13.5%.

Total Acid: 6.5 g/l.

Residual Sugar: 1.8 g/l.

Serving Temperature: Chilled 12-14° C (54-57° F)

Pairing

Fish dishes, seafood, avocado with prawns, walleye or zander, scallops, oysters, egg dishes, veal chop with cream sauce, prawn brochettes, sushi, and sashimi, and goat cheese (try Crottin de Chavignol).

Vineyard Notes

Location: South edge of the Eisacktal (Isarco Valley) at the foot of the Sciliar massif.

Altitude: 400–500 meters (1,300-1,640 feet) a.s.l.

Soil: Calcareous moraines on solid quartz porphyry.

Slope: 50–70%

Training: Pergola and trellis

Density: 4,000–7,500 vines/ha.

Yield: 65 hl/ha

Winemaking Notes

Harvest: Beginning of September.

Vinification: Gentle pressing followed by fermentation in stainless steel tanks.

Aging: 7-months on fine lees in stainless steel tank.



Gumphof (or, the winery Gump) is nestled in the steep slopes at the entry of the Isarco Valley and its vineyards stretch from an altitude of 350 to 550 metres (1,150-1,800 feet) above sea level. The five hectare (ten acres) are planted with Pinot Blanc, Sauvignon, Gewürztraminer, Schiava and Pinot Noir wines.

The Prackwieser family has owned the Gump Hof for more than 200 years. The building itself, however, goes as far back as 1546. Markus discovered his passion for wine in the mid-90s and took over the family heirloom from his father in the year 2000. His wines have been sought after both nationally and internationally, especially his outstanding Praesulis Selection wine range. The name Praesulis derives from the nearby Castle of Presule.