

Gump (Gumphof) Praesulis Sauvignon Blanc

Appellation: Südtirol Alto Adige DOC Type: White, dry Varietal: 100% Sauvignon (Sauvignon Blanc)

Tasting Notes

Color: Star-bright sunny straw with light green glints.

Bouquet: Citrus, elderflower, alpine herb and wet stone.

Taste: Savory, fresh, and juicy. Ripe yellow orchard fruit, notes of grapefruit and tropical fruit, crisp acidity, and salty minerality on the long finish.

Alcohol: 14.5%.

Total Acid: 6.5 g/l.

Residual Sugar: 1.8 g/l.

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

Pairing

Classic Sauvignon Blanc fare like fish dishes, seafood, egg dishes, light meat dishes, sushi, and sashimi, and goat cheese.

Vineyard Notes

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

Altitude: 450-550 meters (1,475-1,800 feet) a.s.l.

Soil: Calcareous moraines on solid quartz porphyry.

Slope: 50-70%

Training: Pergola and trellis

Density: 4,500-7,500 vines/ha.

Yield: 55 hl/ha

Winemaking Notes

Harvest: Mid-September.

Vinification: A short maceration then gentle pressing followed by fermentation in stainless steel tanks (2/3s) and large tonneau (1/3).

Aging: 10-months on fine lees in stainless steel tanks (2/3s) and large tonneau (1/3).





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.