



D I S T I L L E R I A

Pojer e Fendri

GRAPPA DI TRAMINER DOLOMITI

Fruit: Made from a special clone of Gewürztraminer from France's Alsace region, our estate grown fruit comes from vines situated 300 - 400 meters above sea level.

Distillation: The 'press cake' or *vinacce* is kept in a controlled atmosphere (without oxygen). We then remove the stems and seeds, separating them from the grape skins. This takes away somewhere between 20 to 45% of the mass.

In this way we are able to avoid distilling the 'wood' (stems) and oil which are in the seeds. We distill only the skins as soon as the sugar fermentation has finished which happens in small tank of 880 pounds. The small batch fermentation allows us to avoid overheating the mass during its fermentation and retains more character of the Traminer fruit. It produces a spirit with greater finesse.

As soon as the fermentation is finished, for the distillation we use an alambic pot still which we helped design and tailor to our liking. The resulting spirit is typically intense, 73% - 78% alcohol. It is then left in stainless steel.

Bottling: The spirit is allowed to rest and develop in stainless steel for about 6 months. Bottled at 48% alcohol or 96 proof, we cold-filter the spirit to "polish" it.

Type of bottle: green old Bordeaux bottle of dimensions 0,5 – 0,7 – 1,5 l.

Packaging: boxes cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and 0,7 l.
boxes square-shaped in cases of 3 bottles of dimensions 1,5 l.

Profile of the Spirit

Color: Colorless and crystal white.

Fragrance: Very intensely fragrant, with aromas recalling rose petals, grapefruit and spice notes.

Flavor: Soft, richly – textured, with flavors mirroring the aromas.

Notes: Along with Moscato Giallo grappa, this is amongst the elite of aromatic spirits.

Serving temperature: Best served cool, around 60 degrees F. (16 C)

