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Vintners are always testing new ways of improving their products. Sometimes, these efforts are focused on proving different ways of producing wine, changes in the management of the vineyards, or the way grapes are harvested. However, the use of varieties typically grown in areas with very different climatic characteristics is not that common. This is the case of the cultivar Gewurztraminer, a German variety cultivated in one of Spain's hottest and driest regions, Extremadura.

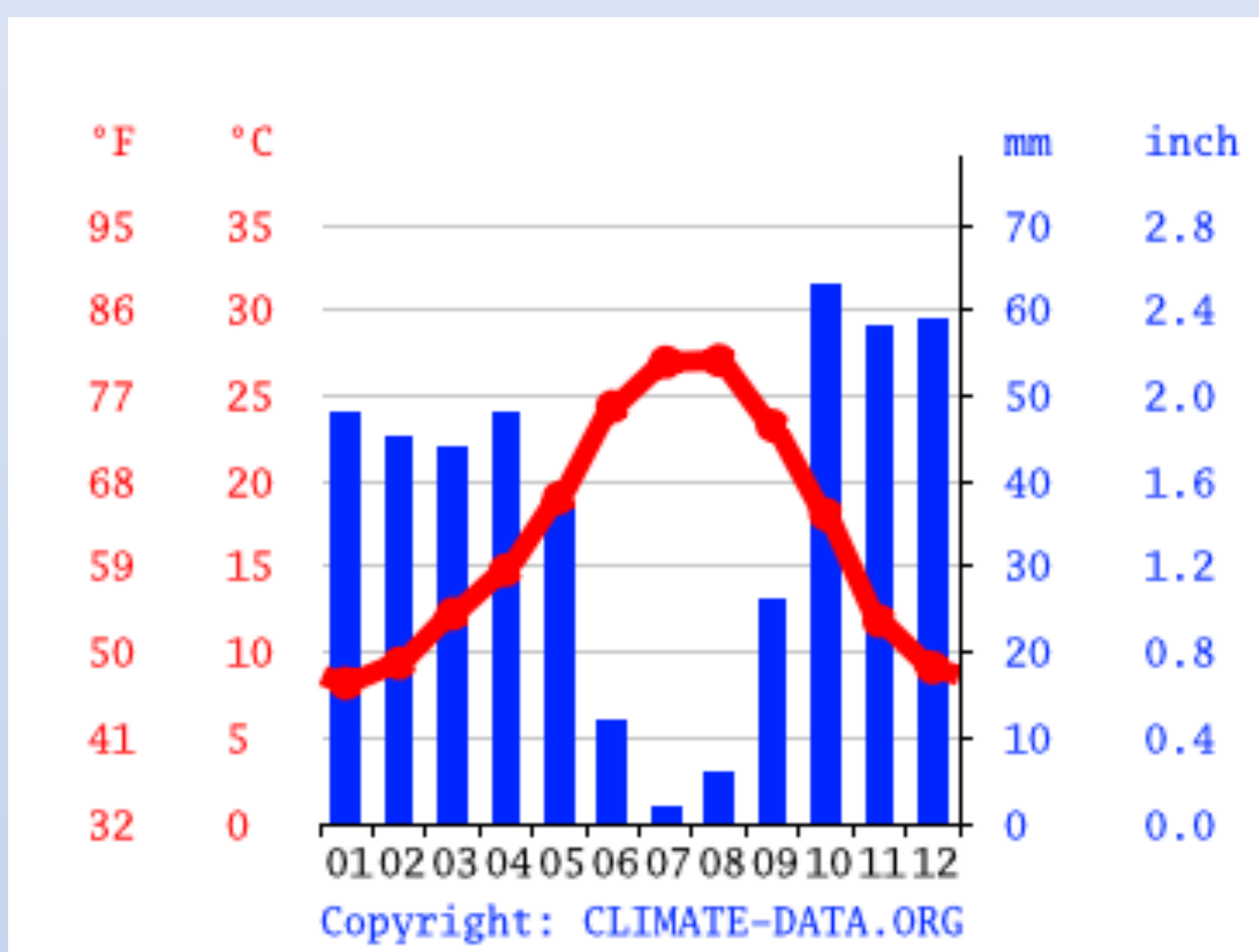


Figure 1. Temperature and precipitation of the growing area.

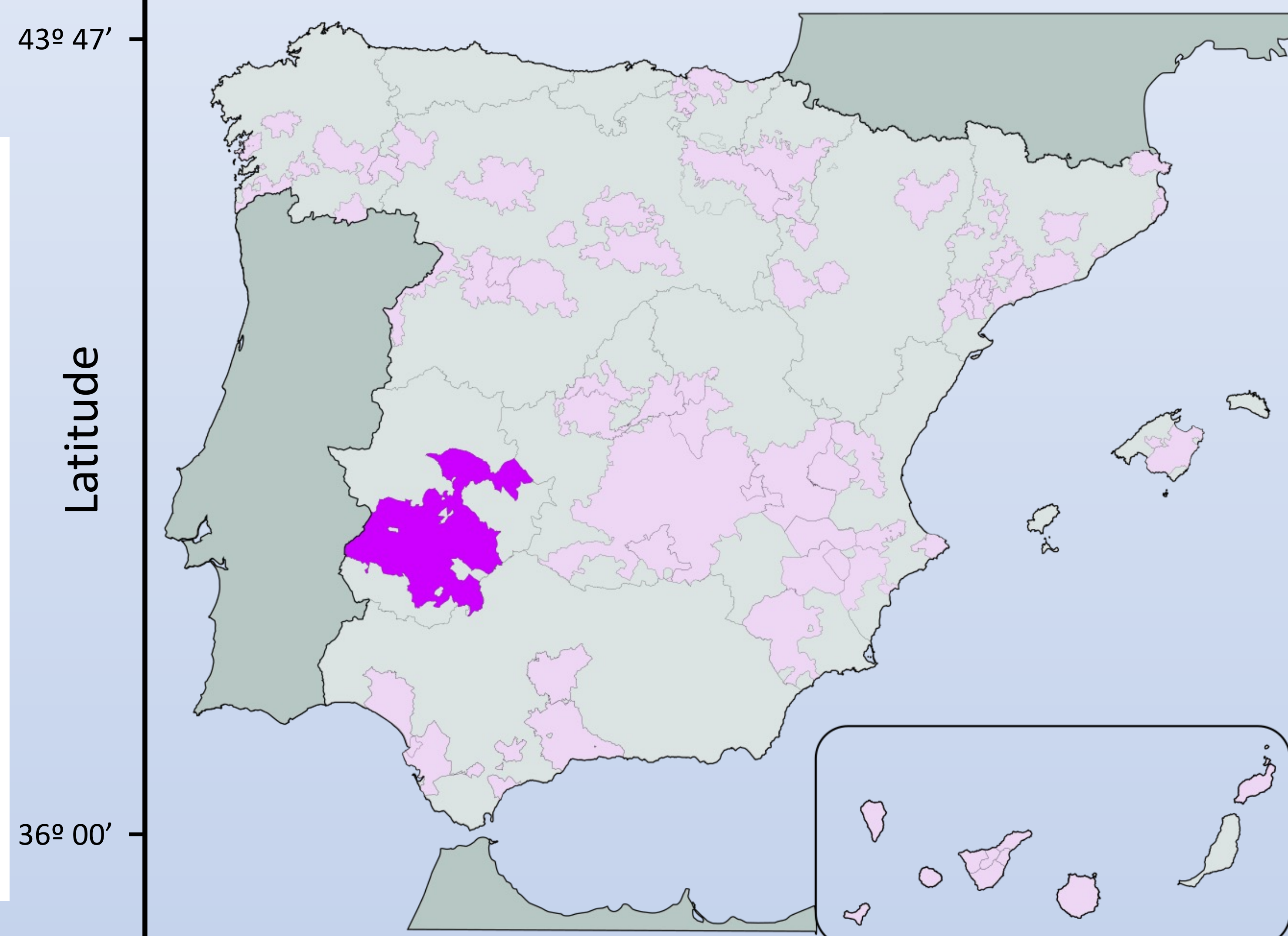


Figure 2. Location of the growing area in Spain and picture of the grapes of the variety.

This variety shows an optimal ripening temperature ranging from 15°C to 17°C, a very different situation from that of the Mediterranean climate in which the average mean temperature during the ripening period is 22.4°C. In this latitude, the production is low with only 800g per plant.



Figure 3. Bottle of wine produced with the variety Gewurztraminer

In addition, to ensure some climatic conditions similar to those in higher latitudes, the harvest is done during the night and the grapes are stored in a chamber at 2°C for 24 hours. Pressing is done with the grapes at 6°C. Under these conditions, the Gewurztraminer cultivar provides grapes that produce a wine with a lemon straw yellow color. Clean and very bright. The nose is surprisingly fragrant and powerful, with floral aromas (roses), exotic fruit (litchis), and citrus. On the palate, it is fresh and silky. Very aromatic with sweet sensations, with a long and persistent finish. The winery that grows this variety only produces 1200 bottles per year under organic management in vineyards planted in 2004. Although this is not the best product of it, this wine is in high demand and exemplifies the capacity of the world of wine to reinvent, test, and look for different possibilities that, in the end, enrich the options offered to wine lovers.

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