

2017

T R A M I N E R absolut*

Qualitätswein dry

alcohol: 14,5% Vol.
residual sugar: 3,0g/l
acidity: 4,7g/l
natural cork

SOIL & VINEYARD

sandy soil
Sandriegel. planted in 1973

PRODUCTION

harvested in end of November. 12 hours skin contact. fermentation with 6 months of Batonnage-ageing in stainless steel. 10% Mazeration Carbonic

CHARACTER

Old and majestic vines on sandy soil allow this Traminer to ripen into a rockstar. litschi. much vanilla and rose. savoriness. The perfect partner for Asian cuisine.

This wine is storable for many years.

93 points - A LA CARTE Magazin 2/2018

