



# TRAMINEC

2020

ABV:	12.5%
Acidity:	5.96 g/l
Residual sugar:	1.7 g/l
PH value:	3.74
Given SO2:	20 mg/l
Drinking window:	2022 to 2028
Vine age:	14 years
Type of closure	cork
Harvest date:	17.9.2020
Bottling date:	5.5.2022
Bottle size:	750ml



„Broad range of aromas on the nose without being at all obtrusive. Complex, layered aromas of meadow and alpine herbs, ripe exotic fruit and dark flowers. Ethereal flavors of dried tea leaves and herbal oils. Linear and focused on the palate. Fine acidity and juicy. Clear, serious and without chichi.“

Mathias Riepl, certified sommelier

## Special features of the maturation process

We make our Traminec (Gewürztraminer) using the macération semi-carbonique technique. We leave 50 percent of the grapes whole and lightly press the other half. They are left together for several weeks in a large mash tun. The subsequent pressing extracts additional sugar from the previously unpressed grapes. The fermentation is completed in used wooden barrels, where the wine matures for 2 years.



Traminec (Gewürztraminer) - small grape clusters, yellow-red skin



limy clay marl (Opok)



340 to 400 m above sea level



south-facing basins



macération semi-carbonique (intracellular fermentation), 20 months in used 600l wooden barrels



Aperitif, but also fantastic with goose liver or spicy, Asian-influenced dishes