



# TRAMINEC

2015

- ABV: **14,5%**
- Acidity: **4,32 g/l**
- Residual sugar: **1,3 g/l**
- Drinking window: **2018 to 2022**
- Vine age: **10 years**
- Type of closure: **cork**
- Harvest date: **24.9.2015**
- Bottling date: **26.2.2018**
- Bottle sizes: **750 ml and 1,5 l**



**Štajerska Slovenija**  
Region  
.....  
**Slovenija**  
Country

Deep and enormously complex. New aromas appear constantly. Orange oil, anise and hibiscus, but also some green plum and delicate acacia honey. The mash fermentation provides a lot of structure in the mouth. Cooling mint and hints of instead of "a little" sage on the long finish.

Arno Bergler, WeinErleben

### 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 2,5 years.



Gewürztraminer - small clusters, yellow-red skin



limy clay marl



350 to 400 m above sea level



south-facing basins



macération semi-carbonique (intracellular fermentation). Kept in 600 litre wooden barrels for 30 months



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