



TRAMINEC

2017

- ABV: **13.5%**
- Acidity: **5.24 g/l**
- Residual sugar: **1.1 g/l**
- PH value: **3.73**
- Drinking window: **2019 to 2025**
- Vine age: **11 years**
- Type of closure: **cork**
- Harvest date: **21.9.2018**
- Bottling date: **30.7.2019**
- Bottle sizes: **750 ml**



Broad range of aromas on the nose without being at all obtrusive. Dried rose petals & lime zest. Acacia honey & stone meal follow, when left to breathe. Bone dry and spicy on the palate. Deeply woven aromas punctuate the drinking experience. A meditation wine and a great food companion.

Thomas Schabl, Diploma 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.



Gewürztraminer - small clusters, yellow-red skin



limy clay marl (opok)



350 to 400 m above sea level



south-facing basins



macération semi-carbonique (intracellular fermentation). kept in 600 litre wooden barrels for 20 months



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



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**



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

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Gewürztraminer - small clusters, yellow-red skin



limy clay marl (opok)



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