

TRAMINEC

Vintage: 2015

Variety: Traminer

Region: Bizeljsko, Lower Styria, Slovenia

Vineyards: 24 years, 350 metres above sea level, S exposure.

Soil: Marl, clay.

Harvest: Hand-picked, second half of September.

Vinification: Cold maceration of 48h, spontaneous fermentation without added yeasts, filtration was used to halt the fermentation.

Maturation: 6 months in stainless steel tanks. 6 months in the bottle.

Sugar level: Half-sweet, 35g of residual sugar.

Alcohol content: 11.5 % vol

Bottles: 0.75 L

Serving temperature: 8-10°C

Description of wine: Golden yellow colour announces aromatic Traminec. Nose hits with delicate sweet rose aroma, coupled with notes of ripe exotic fruits. On the taste, an intense wave of fruity aromas dominates the mouth, while at the same time the aftertaste is not too long. Balance between acidity, aromas and body. Clean and easy to drink. Regarding the combination with food, it can be a good companion with slightly sweet and spicy food, such as creamy shrimps, asparagus dishes and creamy mellow cheese. Or just a glass to sip after dinner, before going to bed. Age for up to 5-10 years.

