



2008 TRAMINER AUSLESE

GRAPE VARIETY	100 % Traminer
RESIDUAL SUGAR	101,1 g/l
ACIDITY	4,3 g/l
ALCOHOL	13,0 %vol
VINIFICATION	fermented in stainless steel tanks and aged for 6 months
TASTING NOTES	Medium golden yellow, fruity honey on the nose, hints of orange zests, powerful and elegant on the palate, very well integrated sweetness and lively acidity, fine dried fruit aromas, raisins, rose petals are noticeable on the finish.