



2018 Auslese Traminer

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	105,2 g/l
ACIDITY	5,7 g/l
ALCOHOL	11,5%vol
VINIFICATION	fermented and aged 50 % in stainless steel tanks and 50 % in barrique barrels for 12 months
TASTING NOTES	Medium golden yellow. Hints of rose petals on the nose, orange zests and marsh mellow. On the palate grape fruit aromas, notes of wild herbs, attractive tropical fruit flavours, lively acidity. Orange zests and mineral nuances on the long finish.
OUR RECOMMENDATION	Fried goose liver, Pastries, Munster
ENJOY BEST AT	10-12° C