



Traminer Eiswein

2012

In the glass, the Traminer Eiswein unfolds not only its medium amber colour, but above all a fruit-forward nose of overripe apricots and peaches, blended with aromas of herbal lemonade and cardamom.

On the palate, the sweet wine develops a pleasant, refined acidity and a flavour reminiscent of herbal lemonade, overripe apples and apricots plus a bit of lemon balm.

The finish is fruit-toned and harmonious.

PREMIUM

DETAILS



VINIFICATION: sweet, harvested by hand, fermented in steel tank, duration 4 to 5 months, cask/tank maturing around 12 months



ALCOHOL: 8.5%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 7.9 g/l

RESIDUAL SUGAR: 250.0 g/l



RECOMMENDED WITH: desserts, blue cheese and espresso



BEARING POTENTIAL: 15 years



CONTAINS SULFITE