



HOFKELLEREI DES FÜRSTEN VON  
**LIECHTENSTEIN**  
SEIT  
1436



## *Wine description*

### Amato Traminer Selektion 2017

VINEYARD: Karlsberg – Herrnbaumgarten – Weinviertel  
GRAPE: 100% Traminer

Awards: Lower Austria Wine award GOLD

The origin of this variety is uncertain, but dates back to the middle age and is widely spread around the world. Production is very small in Austria due to its high demand on soil and its sensitivity during flowering period. The wines are low in acidity, but rich in extract and flavour, mainly roses.

Harvest: 25.10.2017  
Filling: 20.02.2018

**Oenological comment:** Harvested by hand at very cold but dry weather. The grapes had 19°KMW (Klosterneuburg must weight scale). Destemming of the grapes, the wine remained on the must for 12 hours and after pressing fermentation took place at 24°C and after 4 month on fine yeast the wine aged in stainless steel tank barrique.

**Taste:** golden colour, apple, herbs, thyme, roses, pear, elegant intense mineral flavour. Highly enjoyable.

**Alcohol:** 12.0 % vol., Acidity 4.7 g/l, Residual sugar 15.5 g/l

**Suitable meals:** dessert, blue cheese, foie gras,

**Drinking temperatur:** 10 - 12 Grad C  
**Age:** 2018 - 2028  
**Oenology:** Josef Weinmeyer / Gottfried Preier