



HOFKELLEREI DES FÜRSTEN VON
LIECHTENSTEIN
SEIT
1436



Wine Description

Traminer Clos Domaine 2017

VINEYARD SITE: Karlsberg - Herrnbaumgarten – Weinviertel
GRAPE VARIETY: 100% Traminer

It is not possible to mention the exact origin of this variety. What seems to be sure is that it is a very old grape variety, possibly originating in Egypt. Traminer seeds were found during excavations there. Its subsequent propagation took place via Greece to Italy, and finally to our territory by the Romans. Due to very high demands on the location and its low yields, the cultivation of this grape has strongly declined. It is an absolute specialty, with unique varietal characteristic features.

Harvest: 25.10.2017
Estate-bottled on: 19.01.2018

Winemaker's comments: The grapes were picked by hand under warm and dry weather conditions at 19 °Brix. After destemming, the berries were left on the skins for 12 hours. They were then pressed using a pneumatic tank press and fermented at 21° C. After four months of aging on the lees, the wine was stored in stainless steel vats.

Tasting notes: Straw-yellow color; herbal-spicy subtleness paired with aromas of wild rose petals and elderberry flowers; straight, as clear as a bell; sufficient acidity and freshness on the palate, with good flow to the finish.

Alcohol: 12,1 % vol., total acidity 4,6 g/l, residual sugar 10,0 g/l

Popular with: hot and spicy dishes; cheeses; any type of pâtés, especially goose liver.

Drinking temperature: 10 - 12°C
Drink: 2018 - 2021
Winemakers: Josef Weinmeyer / Gottfried Preier