

## 2017 **Traminer Alte Reben** mit **ACHTUNG**

### Vineyard

Origin:	Austria
Quality grade:	Table wine
Site:	Gumpoldskirchner Weinführer   Elevation: 300 m
Grape variety:	Roter und Gelber Traminer
Soil composition:	clay-limestone soil
Climate:	pannonian, continental
Training method:	Guyot
Ages of vines:	86 years
Density of plants:	3.000 vines / ha
Yield:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

### Cellar

Harvest:	selective picking by hand in boxes of 20 kg, mid of September
Mash:	sorted and destemmed, whole berries
Fermentation:	mash fermentation, spontaneous in oak barrels for 4 weeks by 25°
Aging:	In used oak casks (777 lt and 300 lt), 10 months on full lees, just a bit of SO2 added (15 mg/l) after the first racking and further 12 months in oak cask
Bottling:	August 2019 - without filtration, without fining and no additional SO2

### Wine

Vintage:

#### The wine year 2017

Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development.

Tasting:

Matt orange with amber reflections. Notes of rose water, citrus, propolis and oat biscuits in the bouquet – with also a whiff of delicate smoke. The incredibly complex palate is awash with fine tannins and mineral grip that support gentle acidity and flavours of ginger – and ginger ale! - and orange zest. Pronounced varietal typicity and a persistently long finish.

Food recommendation:

Asian dishes

Maturation potential:

2021 - 2035

Serving temperature:

14 - 16°C

Decant:

Yes, to separate the wine from its natural sediments, keep the bottle upright for a few hours before decanting.

### Data

Alcohol:	12,5 %
Residual sugar:	1,4 g/l
Acidity:	4,6 g/l
Total SO <sub>2</sub> :	26 mg/l
Must weight:	19,5° KMW
Available in:	0,75 l
Vegan:	Yes



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