

Umathum

Gelber & Roter Traminer 2016

Wine Description

White wine with bright golden yellow colour, in the nose a fine aroma of pineapple and ripe pear with impressions of honey, on the palate flavors of stone fruit and roses with fine spiciness, elegant and full - bodied with long finish; excellent with Asian cuisine and spicy dishes

Wine Type:	Still wine white dry
Alcohol:	13.3 %
Residual Sugar:	1 g/l
Acid:	4.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2017 - 2020



Vineyard



Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Gelber Traminer 25 % 17 - 50 years 3500 plants/ha 3500 liter/ha Roter Traminer 75 %
Geographical Orientation:	north east
Sea Level:	178 m

Soil: gravel | large
sand
quartz
slate

Harvest and Maturing

Harvest:	handpicked end/september
Grape Sorting:	mechanical
Malolactic Fermentation:	partly
Mazeration:	squashed 3 hour(s) cold with stems: yes
Mash Fermentation:	complete destemming Stems: 0 % open wooden barrel 2500 L used barrel 3 week(s) 3 %
Fermentation:	spontaneous large wooden barrel 2500 L used barrel 14 day(s) 97 %
Filter:	layer filtration
Maturing:	large wooden barrel 2500 L used barrel 5 month(s)
Time on the Fine Yeast:	7 month(s)
Bottling:	glass cork middle/march 2019

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.