

Umathum

Gelber & Roter Traminer 2017

Österreichischer Qualitätswein

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Gelber Traminer 25 % 18 - 51 years 3500 plants/ha 3500 liter/ha Roter Traminer 75 %
Geographical Orientation:	north east
Sea Level:	178 m
Soil:	gravel large sand quartz slate



Weather / Climate

Climate: continental, pannonic

Cellar

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 %

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

www.umathum.at | office@umathum.at | www.instagram.com/umathum_winery/ | www.umathum.at/shop/

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)

Data

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:	2018 - 2021

Product Codes

EAN:	9008172172014
EAN / carton 6:	9008172172069

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

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.

Food recommendation

Ideal partner for light Asian cuisine with hot spices, light dishes, oriental cuisine and cheese.