

GSELLMANN

ANDREAS

TRAMINER 2017

Origin:	Austria, Burgenland, Gols
Quality grade:	Landwein
Site:	Vineyard Selection
Varietal:	Gelber Traminer Roter Traminer Gewürztraminer



PANNOBILE

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Skin Contact:	14 day(s)
Maturing:	large wooden barrel used barrel
Time on the Full Yeast:	14 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	4.2 g/l
Allergens:	sulfites

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