

ICE WINE Traminer - Muscat Ottonel 2016



Grape variety:

Traminer - 78 %

Muscat Ottonel - 22%

Type: white sweet wine

Vineyards: 9,0 ha

Yield: 3,5 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone, Romanești village

Harvest: hand harvesting, at low temperature, after the first frost

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature

Alcohol content: 12,5 %

Sugar: 101,7 g/dm³

Acidity: 6,8 g/dm³

Volum: 0,375 l

Tasting notes: Created from carefully collected high-quality grapes at low temperatures, after the first frost, this wine is enriched with intense aromas of rose petals, linden flowers and honey, sustained by a subtle feeling of apricot jam. The aftertaste is highlighted by delicate orange peels notes.

To serve: at 8°C, for example with: apricot tart or orange cheesecake, or crème brûlée - elegant and delicate dessert with its rich vanilla flavor and crispy caramel crust, or apple cinnamon pie.

PAR Wine Award International
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Grand Gold

Portugal Wine Trophy 2019

Grand Gold

Berliner Wine Trophy 2019

Grand Gold

Portugal Wine Trophy 2018

Grand Gold

