



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
Germania 2022

Grand Gold

Berliner Wine Trophy 2020

Grand Gold

Portugal Wine Trophy 2019

Grand Gold

Berliner Wine Trophy 2019

Grand Gold

Portugal Wine Trophy 2018

Grand Gold

