

TŰZKŐ TRAMINER 2018 TŰZKŐ ESTATE WINERY 0,751

DESCRIPTION

Type of the wine: White, Dry

Grape variety: 100% Tramini

Sugar / alcohol content: 1,5 g/l 12,26 %

Terroir, vineyard: Mórágy

Training system: Guyot

Harvest: Hand harvested

Technology: After gentle processing and 6–8 hours of skin contact it was fermented in

stainless steel tanks.

Quality level: Estate wine

Temperature: 9–11 °C

Description:

Food pairing: Perfect match with fish, salads, asian dishes and white meat plates

Its exotic aromas make it easy to recognise. Lychee with rose petals,

honeycomb toffee and a touch of ginger. On the palate honey notes

make the overall sensation more complex.

Available quantity: 30.000 Bottles

Ex cellar price: 1.390 HUF / 4 EUROS



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Tűzkő **TRAMINE**R