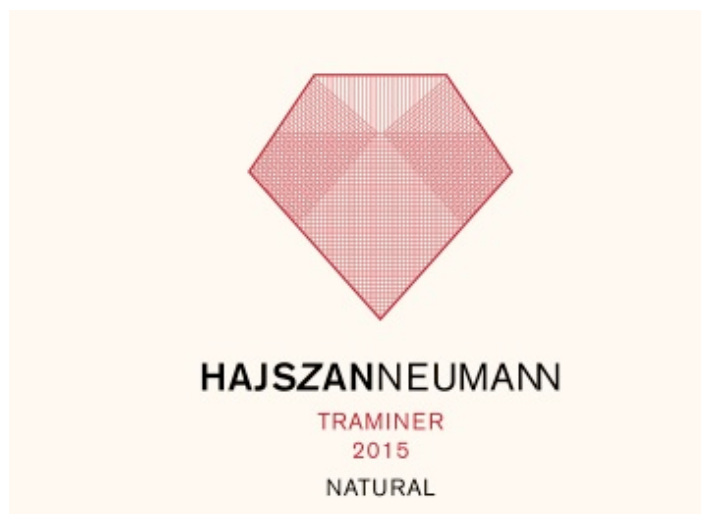


## NATURAL TRAMINER 2015



**Vintage:** After a mild winter there was a cold first spring period, followed by a warm May that brought us into an early flowering by beginning of June. The weather was changing a lot in those days from very hot to cold but the flowering passed by nicely and the grapes were growing fast in early summer. The summer itself was interspersed with extreme hot periods of always a few days with something between 35 and 40 degrees. Later there were periods with some rain getting more by the end of

summer and even when it was very hot during the daytime, the nighttime was cold. The harvest starts in this year as early like never before: The begin from the harvest was the 1. September and finished with the 13th of October before we had a lot of rain after the 13th of October. The wines 2015 present themselves very fresh and lively, very charming and absolutely not like a hot vintage

**Soil:** The grapes for the NATURAL Traminer 2015 come from vineyard called Ried „Obere Schos“ located on the Vienna Nußberg. The soil is comprised of limestone and generous clay content with a very high content of chalk.

**Weingarten und Keller:** Since the vintage 2015 we start to ferment the white wines on the grapes and without any influences. We operate all our vineyards strictly biodynamic, after the anthroposophist Rudolf Steiner. The grapes are all handpicked and after a meticulous selection we mash the grapes and filled in concrete eggs. The wine ferments on the skin with no addition of sulfur or other yeast products. After the fermentation the concrete eggs just filled up. The wine is leaving on the skins over 5 months, again with no sulfur addition. In March 2016 the wine was carefully separated from the skins and filled in used 500 Liter barrels. In the barrels the wine was matured about 6 weeks, before the wine was filled without fining and filtration in the bottle.

The NATURAL Traminer is comprised out of the grape varieties red and yellow Traminer.

**Weinbeschreibung:** Exotic fruit opulence nearly perfumed. A wonderfully intense: full of fruits, very structured, keenly concentrated and well-balanced. A long tasting wine that shows very well in a big glass.

**Technical data:** Alc. 12,5 % Vol., Acidity 3,6 g/l, Residual sugar 1,0 g/l