

SALOMON



Goldrosen

2018

GELBER TRAMINER BEERENAUSLESE

ALCOHOL	10.0 %
RESIDUAL SUGAR	128.2 G/L
ACIDITY	6.5 G/L
AWARDS	Robert Parker 98P
AVAILABLE BOTTLE SIZES	0.375 L

SITE

Our ancient Traminer vineyard is situated on the Wachtberg. A south east facing hillside, loess terraces.

VINIFICATION

The berries for this Gelber Traminer Beerenauslese were selectively hand-picked from fully ripe and overripe grapes.

TASTING NOTES

Bright gold. In the nose a light hint of grapefruit and filigree rose-touch. The soft minerality combined with the fine structure tempts into drinking one more glass. clear, fresh and delicately aromatic bouquet whose yeasty and candied citrus fruit aromas remind of panettone. Sweet and intense yet fine and elegant on the palate, with spicy flavors and good acidic grip.

FOOD PAIRING

Foie gras, red smear and blue cheese;

SHELF LIFE

Excellent ageing potential, 15 years +.

SERVING TEMPERATURE

11° - 13° C

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