

SALOMON

Wildrosen

2022
GELBER TRAMINER



ALCOHOL	13.5 %
RESIDUAL SUGAR	32.0 G/L
ACIDITY	5.6 G/L
AWARDS	FALSTAFF 93P
AVAILABLE BOTTLE SIZES	0.75 L

SITE

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

VINIFICATION

Harvest middle until end of October 2023. In our press house we use the principle of gravity. The must is fermented under controlled temperature. Bottling in January 2023.

TASTING NOTES

Light yellow-green with silver reflections. Aromas of herbs and marshmallow in the nose, delicate scent of acacia fruit, and apricots. Juicy, residual sweetness of passion fruit, acacia fruit on the finish. Well-integrated acidity, long finish.

FOOD PAIRING

Chanterelles á la creme, roasted duck breast, saltimbocca, soft cheese, Asian fish dishes;

SHELF LIFE

Ageing potential 10 years.

SERVING TEMPERATURE

8° – 12°C.

WEINGUT SALOMON UND HOF
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