



ROTER TRAMINER

Charmeur 2022

VINIFICATION

Rubbed, maceration for 6 hours, fermentation in steel tanks,
Matured for 3 months in steel tanks.

TASTING NOTES

Pale green-yellow, silver reflections. Fine nuances of rose oil, floral nuances, a hint of pear and grapefruit zest. Juicy, sweet, balanced acidity, mineral, ripe tropical fruit notes in the powerful finish.

Origin:	Lower Austria
Varietal:	Red Traminer
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	13,5 % vol.
Acid:	5,4 g/l
Residual sugar:	12 g/l – semi-dry
Drinkability:	2023 – 2029
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 00 962 3
EAN carton:	90 05769 00 963 0



Weingut Hagn Mailberg | A-2024 Mailberg | Hauptstrasse 154 | AUSTRIA
Phone: +43 2943 2256 | Mobile: +43 676 84901576 | Email: info@hagn-weingut.at

