



**\*310 ALTITUDE**  
**Traminer - Riesling**  
**2023**

PGI Valul lui Traian

Grape variety:  
Traminer - 51%  
Riesling - 49%

Type: white dry wine

Vineyards:  
Traminer - 8 ha  
Riesling - 22 ha

Yield: 6 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone

Harvest: the end of September

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature of 15°C - 17°C

Alcohol content: 13,0 %

Sugar: 3,8 g/dm<sup>3</sup>    Acidity: 5,5 g/dm<sup>3</sup>

Volum: 0,75 l

Tasting notes: a seductive blend of two aromatic grape varieties that reveals the aromas of rose and spices accompanied by pleasant minerals notes coming from the terroir. Soft in texture, the wine is an excellent appetizer.

To serve: at 8°C - 10°C with seafood such as scallops or prawns, or even fresh white fish with grilled vegetables or chicken salad with lemon dressing and fresh herbs, or with soft cheeses such as brie or camembert.

