

# STRADENER ROSENBERG TRAMINER 2022



FRAUWALLNER



**Origin:** Austria, Vulkanland Steiermark, Straden  
**Quality grade:** Riedenwein  
**Site:** Stradener Rosenberg  
**Normal Classification:** STK  
**Site Type:** hillside  
**Geographical Orientation:** south  
**Soil:** calcareous  
sediments  
volcanic rock

## Vineyard Site:

Ried Stradener Rosenberg is a southern extent of the Stradnerkogel, the highest mountain of the Vulkanland region. Here, in a southern exposure, we find our oldest vineyards; the vines of our Grauburgunder Ried Stradener Rosenberg. At elevations up to 458 m, the grapes mature somewhat more slowly and experience cooler nights, favorable to fruitiness and development of acidity. Chalky soils with tertiary sedimentation and volcanic intrusions give our Traminer and Sauvignon blanc varieties their structure and mineral note.



## Cellar

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Skin Contact:** 2 - 3 day(s)

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<b>Filter:</b>	filtered   fine
<b>Maturing:</b>	30 %   oak barrel   500 L 70 %   steel tank
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	7.2 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Optimum Drinking Year:</b>	2027 - 2037

## Awards

<b>Falstaff:</b>	94
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## Product Codes

<b>EAN:</b>	9120130910350
<b>EAN / carton 6:</b>	9120130910367

## Wine Description

Fine nuances of rose petals, preserved lemon, mango, a hint of white peach and lychees, multi-faceted bouquet. Powerful, well-integrated fruit sweetness balanced with acidity and minerality. /

## Food Pairing

With Asian cuisine - also a little hotter, with cheese / Fried chicken breast with spring onions, chili, mango and basmati rice

## Winery

Old values – new paths. Wine has been pressed in our family for three generations. With boundless joy and deepest respect. 100 % Vulkanland Steiermark is our steadfast ideology: Only grapes from the Vulkanland Steiermark region are ever permitted into our cellars. Highest-quality wines with a distinctive personality and unambiguous origin are as much our goal as pure enjoyment with every sip. Our product palette may be subdivided into three categories: regional wines, represented by elegant, multifaceted classics; profound wines drawn from single vineyards Stradener Rosenberg, Buch, Steintal and Altes Steinkreuz; and local wines as an expressive happy medium between both of the aforementioned categories. With best wishes from, The Frauwallner Family