



HOUSE OF TOWNEND

Doppler Winery Traminec

Usual Price	£33.49
Discount Price (inc. VAT)	£24.89
Code	DOPP001

A great example of a 'macerated' Traminec, short skin contact to give a slightly cloudy golden colour sitting nicely between a white and orange wine. The bouquet is expressive, elegant and powerful with good minerality. This wine will benefit from airing in a decanter or whatever you have handy – try not to drink too cold at around 10-12 ° C.

Tasting Notes:

Deep gold/yellow in colour with some haziness to it. A very floral bouquet of rose and white flowers. A tart 'balsamic like' quality balanced with honey and vanilla. This wine is dry with good acidity, medium bodied but with deep powerful flavour.





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Specification	
Vinification	18 days fermentation with skin followed by spontaneous fermentation. The wine is aged for 12 month in 225L oak barrels on gross lees. A great example of a 'macerated' Traminec.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2033
Country	Slovenia
Region	Styria
Type	White Wine
Grapes	Traminec
Genres	Fine Wine, Practising Organic, Vegan, Vegetarian
Vintage	2021
Style	Dry
Body	Soft, fruity and aromatic
Producer	Doppler Winery
Producer Overview	<p>The Doppler Winery is onto its 3rd generation and is situated in the 'up-and-coming' Styria wine-growing region in the north eastern end of Slovenia, 360 metres above sea level. They are a leading producer in the new and exciting scene full of orange wine, pét-nat and other low intervention styles. Their journey began in 1815 with Admont Benedictine's first vine planting. Ivan Doppler acquired their estate in 1938, who himself came from a winegrowing family. His acquisition represented a life-long dream as well as a means of livelihood. After 89 successful harvests he passed his knowledge and passion onto his daughter Veronika Krsnik, who took over in 2002. Now her daughter Mihaela is in charge of operations. Read more online</p>
Closure Type	Cork
Food Matches	Drink with grilled fish with a fragrant or spiced salsa, or an umami rich Ramen