



FOR
MOMENTS
OF
HAPPINESS



TRAMINEC

Derived from the Gewürztraminer variety, Traminec translates to “Spice Traminer” or “Perfumed Traminer”. Its allure lies in the floral aromas of rose petals, sweet spices, tangerine, and a hint of ginger. A dry and harmonious wine, it has a delicate tropical taste of lime and lychee.



Serving Temperature:

10-12°C



Tasting Notes:

Floral aromas (rose petals), sweet spices, tangerine, ginger, tropical taste (lime, lychee).



Food Pairing:

Cheeses like Gorgonzola, dishes spiced with dry fruits.

Ingredients: Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, potassium sorbate, fining agents: **gelatin** and bentonite (not present in the finished wine). Bottled in protective atmosphere./ Sastojci: Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, kalijev sorbat, sredstva za bistenje: **želatin** i bentonit (nisu prisutni u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	109 kcal/ 456 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	6.3 g

Allergy Advice: For allergens, see ingredients in **bold.** / **Savjeti za alergije:** Za alergene, pogledajte sastojke u **bold.**