



TIKVEŠ

SINCE 1885

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**.