



MUSKAT OTTONEL SCHILFWEIN 2009

ALCOHOL: 9,5 %
RESIDUAL SUGAR: 243,4 g/l
ACIDITY: 7,9 g/l

TYPE OF GRAPE:

Muskat Ottonel

VINIFICATION:

Fermented 20 month in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Rosewood, jasmine and litchi, mandarin, sweet-pithy and sweet-juicy, sour.

OUR RECOMMENDATIONS FOR THIS WINE:

crémé caramel, white chocolate desserts, goose liver pate