



MUSKAT OTTONEL SCHILFWEIN 2012

ALCOHOL: 9,5 %
RESIDUAL SUGAR: 271,6 g/l
ACIDITY: 7,2 g/l

TYPE OF GRAPE:

Muskat Ottonel

VINIFICATION:

Fermented 22 month in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

rosewood, hibiscus and tamarind, licorice, star anise, traminerartige notes, very fresh, aromas are mature and plump, candied citrus, light honey, complex spiciness, pleasant acidity, good length, great substance.

OUR RECOMMENDATIONS FOR THIS WINE:

crémé caramel, apple strudel, white chocolate desserts, goose liver pate