



SÄMLING 88 TROCKENBEERENAUSLESE 2007

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 271,3 g/l
ACIDITY: 11,5 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

Fermented 24 month in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Orange peel oil, white pepper, peach essence, comprehensive and deep, very good finesse, tropical fruits, transparent structured, very long finish.

OUR RECOMMENDATIONS FOR THIS WINE:

desserts with exotic fruits, „Salzburger Nockerl“, roquefort