



SÄMLING 88 TROCKENBEERENAUSLESE 2008

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 247,9 g/l
ACIDITY: 8,6 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

Fermented 22 month in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Peppery flavor and explicit exotic, many mellow mango and honeydew melon, a display of fireworks of aromes also on palate, compact, great potential for development.

OUR RECOMMENDATIONS FOR THIS WINE:

desserts with exotic fruits, „Salzburger Nockerl“, roquefort