



## SAUVIGNON BLANC TROCKENBEERENAUSLESE 2013

ALCOHOL: 9,0 %  
RESIDUAL SUGAR: 205,2 g/l  
ACIDITY: 8,4 g/l

TYPE OF GRAPE:  
Sauvignon Blanc

VINIFICATION:  
Fermented in stainless steel vats.  
Drinking temperature: 10-12°

CHARACTERISTICS:  
unusually youthful, baked apple and light nougat, oranges  
and candied grapes, crisp spiciness, substance and good  
length.

OUR RECOMMENDATIONS FOR THIS WINE:  
desserts with exotic fruits, „Salzburger Nockerl“, roquefort