

## AUSLESE MUSKAT OTTONEL 2017



ALCOHOL: 8,0 %  
RESIDUAL SUGAR: 127,1 g/l  
ACIDITY: 5,8 g/l

TYPE OF GRAPE:  
Muskat Ottonel

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

CHARACTERISTICS:  
Already in the nose pronounced varietal appearance with lavender, navel and honey, also sugar melon and lemony-ethereal hints, pretty open; silky-juicy appearance on the palate with the right mix of tart-fruity aspects á la stone fruit and ripe citrus and ethereal-spicy herbal notes, meaty-sweet with stimulating sugar-acidity game to the finals.

OUR RECOMMENDATIONS FOR THIS WINE:  
cheese spicy casserole, „Strudel“, dumplings sweet and spicy