

GELBER MUSKATELLER QUALITÄTSWEIN 2017



ALCOHOL: 12,5 %
RESIDUAL SUGAR: 1,0 g/l
ACIDITY: 5,3 g/l

TYPE OF GRAPE:
Gelber Muskateller

VINIFICATION:
Fermented in stainless steel vats.
Drinking temperature: 8-10°

CHARACTERISTICS:
Hearty style with lots of yellow grape aspects, with a bunch of lavender, nutmeg, grape sugar, a little white-peppery notes, open and clear; Also on the palate precise and varietal aromas, tart and tangy texture, sparkling acidity, dry, pithy and accordingly stimulating.

OUR RECOMMENDATIONS FOR THIS WINE:
Aperitif, Asian-Thai cuisine, too aromatic and quite spicy-spicy dishes.