



SPÄTLESE MERLOT 2017

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 89,6 g/l
ACIDITY: 5,3 g/l

TYPE OF GRAPE:

Merlot

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Exciting, typically dark-tinted nose of ripe autumn raspberries and blackcurrant, leafy-spicy aspects, also Aranzini and Hysop, light nougat behind; very hearty and mature on the palate with red fruit, the variety corresponding basic theme, with lemony-peppery spicy, certain volume around the middle, nice and crisp thanks to fine acidity and subtle residual sugar in the background, individual drinking pleasure.

OUR RECOMMENDATIONS FOR THIS WINE:

ideal for pies, goose liver with wine jelly, asian cuisine with spicy sweet sour sauces, casserole, swirl, „Kaiserschmarrn“