



BEERENAUSLESE RED

ALCOHOL: 10,0 %
RESIDUAL SUGAR: 156,7 g/l
ACIDITY: 7,5 g/l

TYPE OF GRAPE:
100% Blaufränkisch

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

CHARACTERISTICS:
Tomato marrow and dark nougat in the bright scent, with citrus peel and clove, floral notes of hibiscus, pleasantly fresh; On the palate juicy, red-berry impressions, also herb-herbaceous undertone, cocoa beans, grippy texture, sympatious red wine character with subtle sweetness, from one cast.

OUR RECOMMENDATIONS FOR THIS WINE:
Foie gras with fried plums, Comte-Cheese with autumnal nuts