



## ILLMITZER SPÄTLESE 2017

ALCOHOL: 8,5 %  
RESIDUAL SUGAR: 98,9 g/l  
ACIDITY: 6,0 g/l

### TYPE OF GRAPE:

30% Sämbling 88, 30% Welschriesling, 30% Sauvignon Blanc,  
10% Muskat Ottonel

### VINIFICATION:

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

### CHARACTERISTICS:

Aromatic variant with sweeping hints of peach, rose-marjoram and lemon, also some vanilla and brioche are in the game, Provencal herbal mixture, sweet and sour charm; continues on the palate, thus conclusive melange of stone fruit and tropical fruits, delicate bittersweet middle, back pleasantly taut thanks to fine acid presence, very harmonious and animating.

### OUR RECOMMENDATIONS FOR THIS WINE:

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