



ILLMITZER SPÄTLESE 2018

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 90,4 g/l
ACIDITY: 5,9 g/l

TYPE OF GRAPE:
Sämling 88

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“