

SPÄTLESE 2018



ALCOHOL: 8,5 %
RESIDUAL SUGAR: 94 g/l
ACIDITY: 5,5 g/l

TYPE OF GRAPE:

30% Welschriesling, 30% Chardonnay,
30% Traminer, 10% Sauvignon Blanc

VINIFICATION:

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

CHARAKTERISTIK:

Super aromatic, ripe pomaceous fruit, apple puree, ripe pineapple, orange zest, exotic, discreet elegant sweetness, balanced, nice depth, good body, harmonic, good length, drinking fun.

UNSERE EMPFEHLUNG ZUM WEIN:

Ideal for pies, goose liver with wine jelly, Asian cuisine with spicy sweet-sour sauces, casserole, swirl, pancake.