



WELSCHRIESLING BEERENAUSLESE 2017

ALCOHOL: 8,0 %
RESIDUAL SUGAR: 181,0 g/l
ACIDITY: 7,0 g/l

TYPE OF GRAPE:
Welschriesling

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

CHARACTERISTICS:
Yellow apples, with lemon and parsley, tangerine, also grape-sugar, pleasantly quiet style, at the same time clear and the variety obligated to the palate with citrus and apple aromas style.

OUR RECOMMENDATIONS FOR THIS WINE:

Fruity desserts, Asian dishes, ripe goat's cheese, „Topfenknödel“ and „Apfelstrudel“