

GRÜNER VELTLINER BEERENAUSLESE 2017



ALCOHOL: 8,0 %
RESIDUAL SUGAR: 164,5 g/l
ACIDITY: 7,3 g/l

TYPE OF GRAPE:

Grüner Veltliner

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

The nose is a stimulating melange of orange peel, mirabelles and juniper berries, vinaceous peaches, green tea, very direct, fiery and aromatic, crunchy fruits on the palate, rocky jelly and agrumen, cool vein, great juiciness, sweet and spicy spices

OUR RECOMMENDATIONS FOR THIS WINE:

Dessert with tropical fruits, toppings, cream brulee, soft cheese