

## SÄMLING 88 TROCKENBEERENAUSLESE DOMKAPITEL 2017



ALCOHOL: 8,5 %  
RESIDUAL SUGAR: 229,0 g/l  
ACIDITY: 7,0 g/l

### TYPE OF GRAPE:

Sämling 88

### VINIFICATION:

Fermented 22 month in stainless steel vats.

Drinking temperature: 10-12°

### CHARACTERISTICS:

Spicy fullness, rich fruit mix, pear compote, passion fruit and ripe kiwi; nectar-like fruit supported by casual acidity, nectarines, pickled peaches, ripe pineapple, has a beautiful tannin structure, elegant length.

### OUR RECOMMENDATIONS FOR THIS WINE:

Fruity dessert, various petit fours, creme brulee, blue cheese / rich cheese