

SAUVIGNON BLANC BEERENAUSLESE 2017



ALCOHOL: 8,0 %
RESIDUAL SUGAR: 189 g/l
ACIDITY: 6,0 g/l

TYPE OF GRAPE:
Sauvignon Blanc

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

CHARACTERISTICS:
Sweet nose of black ribis, coriander seed and fennel, brightly spicy, apple pie, pine needles, pine nuts, creamy accents; On the palate showing good fullness, oranges, sweet cassis, ripe-scotch, yellow tinted, stimulating acid-residual sugar play, much spiciness in the long finish.

OUR RECOMMENDATIONS FOR THIS WINE:

Dessert with fruits, fruit slices (seasonal), biscuit roulade, ice cream and sorbet variations, apricot and plum dumplings, Buchteln, goose liver variations and matured mountain cheese.