

## SPÄTLESE MERLOT 2020



ALCOHOL: 8,0 %  
RESIDUAL 95,0 g/l  
SUGAR: 5,5 g/l

TYPE OF GRAPE:

Merlot

VINIFICATION:

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

CHARACTERISTICS:

Exciting, typically dark-tinted nose of ripe autumn raspberries and blackcurrant, leafy-spicy aspects, also Aranzini and Hyssop, light nougat behind; very hearty and mature on the palate with red fruit, the variety corresponding basic theme, with lemony-peppery spicy, certain volume around the middle, nice and crisp thanks to fine acidity and subtle residual sugar in the background, individual drinking

OUR RECOMMENDATIONS FOR THIS WINE:

ideal for pies, goose liver with wine jelly, asian cuisine with spicy sweet sour sauces, casserole, swirl, „Kaiserschmarrn“