



## BEERENAUSLESE RED 2017

ALCOHOL: 8,5 %  
RESIDUAL SUGAR: 138,5 g/l  
ACIDITY: 6,7 g/l

TYPE OF GRAPE:  
100% Blaufränkisch

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

CHARACTERISTICS:  
Tomato marrow and dark nougat in the bright scent, with citrus peel and clove, floral notes of hibiscus, pleasantly fresh; On the palate juicy, red-berry impressions, also herb-herbaceous undertone, cocoa beans, grippy texture, sympatious red wine character with subtle sweetness, from one cast.

OUR RECOMMENDATIONS FOR THIS WINE:  
Foie gras with fried plums, Comte-Cheese with autumnal nuts