



CHARDONNAY BEERENAUSLESE 2017

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 176,8 g/l
ACIDITY: 9,3 g/l

TYPE OF GRAPE:

Chardonnay

VINIFICATION:

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

CHARACTERISTICS:

lemon, grapefruit and forest mushrooms, slightly earthy note, squeaky clean, distinctive bright spice, baked apple, typical of the variety

OUR RECOMMENDATIONS FOR THIS WINE:

chocolate desserts, fruit desserts, cheese: fine - spicy, asian cuisine, pies, creme brulee