



ILLMITZER SPÄTLESE 2020

ALCOHOL: 8,0 %
RESIDUAL 94,2 g/l
SUGAR: 6,1 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

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

CHARACTERISTICS:

Charmingly subtle sweetness, gentle impression, ripe pears, yellow melon, rich; A lot of exoticism on the palate, velvety fruit, yellow flesh, ripe pineapple, lychee, baked apple, balanced, cool style, pleasant acidity, subtle length

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal with pies, foie gras with wine jelly, Asian Kitchen with spicy, sweet and sour sauces, casseroles, strudel, pancake, ice cream sorbets, light biscuit bites.