



AUSLESE 2020

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 111,9 g/l
ACIDITY: 6,6 g/l

TYPE OF GRAPE:

15% Sauvignon Blanc, 60% Chardonnay, 25% Sämbling 88

VINIFICATION:

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

CHARACTERISTICS:

Light golden yellow; fine herbal nuances, pear, ring lotus, ripe peach and pineapple; charming interplay of sweetness and acidity with a good balance, finely structured, lively and gentle at the same time, tropical echoes in the finish.

OUR RECOMMENDATIONS FOR THIS WINE:

cheese spicy casserole, „Strudel“, dumplings sweet and spicy