

AUSLESE MUSKAT OTTONEL 2020

 ALCOHOL:
 8,5 %

 RESIDUAL SUGAR:
 120,4 g/l

 ACIDITY:
 6,0 g/l

TYPE OF GRAPE: Muskat Ottonel

VINIFICATION:

Fermented and stored in stainless steel vats. Drinking temperature: 10-12 $^\circ$

CHARACTERISTICS:

Shining golden yellow; white flowers, lavender honey, a hint of bergamot; gently structured, mineral, good acid balance, dense, melty texture; light finish of pomelo esters and an eternally long finish.

OUR RECOMMENDATIONS FOR THIS WINE:

ideal for pies, Asian cuisine with piquant, sweet and sour sauces, spicy cheese, sweet casseroles, strudel, and sweet dumplings spicy