



## GELBER MUSKATELLER EISWEIN 2020

ALCOHOL: 8,0 %  
RESIDUAL SUGAR: 171,6 g/l  
ACIDITY: 8,1 g/l

TYPE OF GRAPE:  
Gelber Muskateller

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

CHARACTERISTICS:  
Dense, shiny straw yellow with golden reflections; Citrus zest, elderflower, freshly cut pineapple, apricot foam and peach compote; tropical freshness, incredibly fine acid structure, in the finish fruity nuances of apricot and peach.

OUR RECOMMENDATIONS FOR THIS WINE:  
Fruit desserts, lemon sorbet, desserts with ice combinations, apricot cake, cherry cake