



ILLMITZER SPÄTLESE 2021

ALCOHOL: 8,0 %
RESIDUAL SUGAR: 119 g/l
ACIDITY: 7,4 g/l

TYPE OF GRAPE:
Sämling 88

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

CHARACTERISTICS:
Bright, luminous yellow gold with silvery reflections; diverse and happy aromas of white blossoms, lemon soda and young nectarines, finely exotic hints of papaya and passion fruit meet apricot foam and a fine light spice overlying it; soothing freshness and the lively, pleasant acid structure go perfectly with the harmonious fruitiness.

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.