



SPÄTLESE 2021

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 104,9 g/l
ACIDITY: 6,5 g/l

TYPE OF GRAPE:

Welschriesling, Sämling 88, Chardonnay, Traminer

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Light straw yellow with silvery reflections; gentle stone fruit, green pear, some green clover, a hint of linden blossom, delicate fresh herbs, green tea and subtle meadow blossom honey; gentle sweetness meets finely balanced acidity, great drinking flow, birch leaves meet ripe honeydew melon, fine saltiness in the finish.

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal for pies, goose liver with wine jelly, Asian cuisine with spicy sweet-sour sauces, casserole, swirl, pancake.