

AUSLESE 2021



ALCOHOL: 8,0 %
RESIDUAL SUGAR: 131,5 g/l
ACIDITY: 7,4 g/l

TYPE OF GRAPE:

Welschriesling, Chardonnay, Grüner Veltliner

VINIFICATION:

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

CHARACTERISTICS:

Bright golden yellow; Rich fruit, ripe apricots, yellow juicy pears, zest of citrus, a hint of helichrysum, ringlet purée, yellow ripe gooseberries and a little lime round off the aromas; the wonderfully lively structured acidity and the creamy texture blend harmoniously with the sweetness and give the selection a fresh and strong appearance, in the long finish there is tangerine jelly and a sea of heavenly keys.

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal with pies, Asian cuisine with spicy-sweet-sour sauces, spicy cheese, casseroles, strudel, sweet dumplings and Spicy.