



MUSKAT OTTONEL BEERENAUSLESE 2021

ALCOHOL: 8,0 %
RESIDUAL SUGAR: 180,7 g/l
ACIDITY: 6,0 g/l

TYPE OF GRAPE:
Muskat Ottonel

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

CHARACTERISTICS:
Yellow-gold shimmer; Intimate, intense aromas, delicate lavender notes, white flowers, fruity citrus sorbet with a hint of tangerine, hints of lilac lilac, all very balanced and impressive; creamy, flattering texture, mouth-filling elegance, finely structured acidity, remains forever with filigree lightness; graceful beauty!

OUR RECOMMENDATIONS FOR THIS WINE:
Creme caramel, apple strudel, white chocolate dessert, foie gras