



CHARDONNAY BEERENAUSLESE 2021

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 203,6 g/l
ACIDITY: 8,2 g/l

TYPE OF GRAPE:

Chardonnay

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Bright golden yellow; fine apricot aromas and yellow apples open the bouquet, orange zest, spicy, with a light touch of aniseed and a ripe exotic flattering scent; Supple acidity courts the infinitely creamy, smooth texture, zests of citrus, nectarine peel and mango gently permeate the structure, layered richness and accomplished elegance.

OUR RECOMMENDATIONS FOR THIS WINE:

Dessert with fruit, fruit cake (seasonal), sponge cake, ice cream and sorbet variations, apricot and plum dumplings, buns, foie gras variations and mature mountain cheese.