



## MUSKAT OTTONEL SCHILFWEIN 2021

ALCOHOL: 8,0 %  
RESIDUAL SUGAR: 307,9 g/l  
ACIDITY: 8,1 g/l

### TYPE OF GRAPE:

Muskat Ottonel

### VINIFICATION:

Fermented and stored 22 month in stainless steel vats.  
Drinking temperature: 10-12°

### CHARACTERISTICS:

Shiny yellow gold; intensively scented with icing sugar and lemon jelly, a little biscuit, the aromas of yellow tropical fruits and ripe sugar melon as well as white blossom nuances may only come close to the complexity of the aromas; Silky, balanced acidity, the delicate hints of mango puree, peach wedges and tangerine zest accompany the never-ending finish.

### OUR RECOMMENDATIONS FOR THIS WINE:

Fruity desserts, a wide variety of petit fours, creme brulee, foie gras variations and mature cheese.