



## SÄMLING 88 TROCKENBEERENAUSLESE RIED DOMKAPITEL 2017

ALCOHOL: 8,5 %  
RESIDUAL SUGAR: 229,0 g/l  
ACIDITY: 7,0 g/l

### TYPE OF GRAPE:

Sämling 88

### VINIFICATION:

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

### CHARACTERISTICS:

An abundance of aromas of ripe exotic, with dried papaya, soft apricots, peach jam, passion fruit meets freshly dried tufts of seaweed herbs, a touch of ripe pear and orange zest; super smooth and with great enamel, complex structure and wonderful acidity; yellow apple with a long finish, supported by casual acidity.

### OUR RECOMMENDATIONS FOR THIS WINE:

Fruity dessert, various petit fours, creme brulee, blue cheese / rich cheese