

SÄMLING 88 BEERENAUSLESE RIED DOMKAPITEL 2017



ALCOHOL: 8,5 %
RESIDUAL SUGAR: 182,0 g/l
ACIDITY: 8,0 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

Fermented in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Appears very fresh, beautiful fruit arches, a lot of stone fruit, especially peach, subtle exotic with light spice, ripe pineapple, great depth; Passion fruit, grapefruit, lively, with a lot of minerality and saltiness, great balance, lots of play, great length.

OUR RECOMMENDATIONS FOR THIS WINE:

Dessert with fruits, fruit slices (seasonal), biscuit roulade, ice cream and sorbet variations, apricot and plum dumplings, Buchteln, goose liver variations and matured mountain cheese.