

AUSLESE 2022



ALCOHOL: 8,0%
RESIDUAL SUGAR: 133,8 g/l
ACIDITY: 6,2 g/l

TYPE OF GRAPE:

Sauvignon Blanc, Bouvier, Welschriesling

VINIFICATION:

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

CHARACTERISTICS:

Tangerine and white pear, freshly sliced apple, citrus sorbet and white flowers; Gentle and juicy, delicately creamy mouthfeel, smooth, fine acidity, mineral grace, radiating lightness, endlessly fragrant, a highlight for airy Asian dishes.

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal with pies, Asian cuisine with spicy-sweet-sour sauces, spicy cheese, casseroles, strudel, sweet dumplings and Spicy.