

ILLMITZER SPÄTLESE 2022



ALCOHOL: 8,0%
RESIDUAL SUGAR: 107,0 g/l
ACIDITY: 6,4 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Fine tropical notes, freshness from the first moment, tangerine juice and nashi pear, passion fruit, white grapes, zesty, mineral, shamrocks; creamy and equipped with interwoven, fragile acidity, wonderful drinking flow with a small citrus kick in the finish; complex freshness!

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal with pies, foie gras with wine jelly, Asian Kitchen with spicy, sweet and sour sauces, casseroles, strudel, pancake, ice cream sorbets, light biscuit bites.