

## SPÄTLESE 2022



ALCOHOL: 8,0%  
RESIDUAL SUGAR: 113,3 g/l  
ACIDITY: 6,3 g/l

### TYPE OF GRAPE:

Chardonnay, Welschriesling, Muskat Ottonel

### VINIFICATION:

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

### CHARACTERISTICS:

The most delicate wild rose, passion fruit and fine linden blossom, zesty and tangerine juice meet in the bouquet; Drinkable and equipped with the finest acid level, fruity freshness, scent of yellow apples, a delicate straw nuance and a tiny touch of lilac blossom accompanies the reverberation.

### OUR RECOMMENDATIONS FOR THIS WINE:

Ideal for pies, goose liver with wine jelly, Asian cuisine with spicy sweet-sour sauces, casserole, swirl, pancake.