

SPÄTLESE MERLOT 2022



ALCOHOL: 8,0%
RESIDUAL SUGAR: 113,2 g/l
ACIDITY: 5,2 g/l

TYPE OF GRAPE:

Merlot

VINIFICATION:

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

CHARACTERISTICS:

Very light brick red; a round dance of hibiscus, light cherry fruit and rosehip, from the background some nougat flatters itself; supple mouthfeel, smooth and harmoniously combined with very fine tart notes and red-blooded nuances, acidity and sweetness in great mellowness.

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal with pies such as foie gras, Asian cuisine with piquant, sweet and sour sauces, blue cheese, asparagus salad with strawberries, freshly fried chicken liver on radicchio, chocolate dessert