

## Welschriesling Trockenbeerenauslese Ried Domkapitel 2021 DAC Reserve Seewinkel



ALCOHOL: 8,0%  
RESIDUAL SUGAR: 278,0 g/l  
ACIDITY: 8,1 g/l

TYPE OF GRAPE:  
Welschriesling

VINIFICATION:  
Fermented and stored in steel tanks for 22 months.  
Drinking temperature: 10 - 12°

CHARACTERISTICS:  
bright golden yellow; Immerse yourself in delicate spiciness,ripe green apple fruit, fresh exotic with ripe papaya, passion fruit and a hint of lime leaves, citrus zest and marigolds, extremely complex play of aromas; carefree immersion in tangerine acid,animating and with a defined structure, a fresh,exotic fruit abundance with a truly beautiful drinking flow.

OUR RECOMMENDATIONS FOR THIS WINE:  
Fruity dessert, various petit fours, cream Brulee, blue cheeses/ rich cheeses