

AUSLESE 2017



ALCOHOL: 9,0 %
RESIDUAL SUGAR: 116,1 g/l
ACIDITY: 6,8 g/l

TYPE OF GRAPE:

35% Rheinriesling, 35% Sauvignon Blanc,
30% Welschriesling

VINIFICATION:

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

CHARACTERISTICS:

Quite full nose of rennet, fully ripe lemons (Cedro di Sorrento) and a touch of biscuit, in addition to white currant and black pepper, lingers with air; juicy, balanced palate with ripe pomaceous fruit, cassis and citrus, aromatic and spicy notes balance the fruit into a long finish, discreet residual sugar, optimal acidity support, exemplary selection cuvée with a high drinking fun factor.

OUR RECOMMENDATIONS FOR THIS WINE:

cheese spicy casserole, „Strudel“, dumplings sweet and spicy