

AUSLESE MUSKAT OTTONEL 2018



ALCOHOL: 9,0 %
RESIDUAL SUGAR: 122,6 g/l
ACIDITY: 5,6 g/l

TYPE OF GRAPE:
Muskat Ottonel

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

CHARACTERISTICS:
Already in the nose pronounced varietal appearance with lavender, navel and honey, also sugar melon and lemony-ethereal hints, pretty open; silky-juicy appearance on the palate with the right mix of tart-fruity aspects á la stone fruit and ripe citrus and ethereal-spicy herbal notes, meaty-sweet with stimulating sugar-acidity game to the finals.

OUR RECOMMENDATIONS FOR THIS WINE:
cheese spicy casserole, „Strudel“, dumplings sweet and spicy