



CHARDONNAY TROCKENBEERENAUSLESE 2007

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 250,4 g/l
ACIDITY: 11,7 g/l

TYPE OF GRAPE:

Chardonnay

VINIFICATION:

Fermented 24 month in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Powerful nose, Hawaii-pineapple, dark flower, concentrated, powerful, immense acidity, very long and substance for a long lifetime.

OUR RECOMMENDATIONS FOR THIS WINE:

desserts with cocos, nougat dumplings, gorgonzola