



GELBER MUSKATELLER SCHILFWEIN 2008

ALCOHOL: 9,5 %
RESIDUAL SUGAR: 241,0 g/l
ACIDITY: 7,7 g/l

TYPE OF GRAPE:
Gelber Muskateller

VINIFICATION:
Fermated 24 month in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:
Fruit of mango, peach, nutmeg, acacia honey, allways presented exotic, fine, suitable acidity, sweetwine with potential for a long life.

OUR RECOMMENDATIONS FOR THIS WINE:
desserts with citrus fruits, pickled kumquats with white chocolate ice, spicy ripened hard cheese