



MUSKAT OTTONEL SCHILFWEIN 2012

ALCOHOL: 9,5 %
RESIDUAL SUGAR: 271,6 g/l
ACIDITY: 7,2 g/l

TYPE OF GRAPE:
Muskat Ottonel

VINIFICATION:
Fermented 22 month in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:
rosewood, hibiscus and tamarind, licorice, star anise,
traminerartige notes, very fresh, aromas are mature and
plump, candied citrus, light honey, complex spiciness, plea-
sant acidity, good length, great substance.

OUR RECOMMENDATIONS FOR THIS WINE:
crémé caramel, apple strudel, white chocolate desserts,
goose liver pate