



SAUVIGNON BLANC BEERENAUSLESE 2015

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 186,4 g/l
ACIDITY: 8,3 g/l

TYPE OF GRAPE:
Sauvignon Blanc

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

CHARACTERISTICS:
Sweet nose of black ribis, coriander seed and fennel, brightly spicy, apple pie, pine needles, pine nuts, creamy accents; On the palate showing good fullness, oranges, sweet cassis, ripe-scotch, yellow tinted, stimulating acid-residual sugar play, much spiciness in the long finish.

OUR RECOMMENDATIONS FOR THIS WINE:
Desserts with exotic fruits, „Salzburger Nockerl“, Roquefort