



SPÄTLESE 2017

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 95,6 g/l
ACIDITY: 5,4 g/l

TYPE OF GRAPE:

25% Traminer, 25% Welschriesling,
25% Chardonnay, 25% Weißburgunder

VINIFICATION:

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

CHARACTERISTICS:

Welschriesling and the Burgundy varieties are the first to set the tone, so inviting scent of yellow apples and a basket of lemons, with air a little more aromatic and grassy notes; gentle sweetness on the palate with plenty of ripe apple fruit, citrus, rounded finish, drinking pleasure, uncomplicated

OUR RECOMMENDATIONS FOR THIS WINE:

ideal for pies, goose liver with wine jelly, asian cuisine with spicy sweet sour sauces, casserole, swirl, „Kaiserschmarrn“