



SPÄTLESE 2019

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 94 g/l
ACIDITY: 7,0 g/l

TYPE OF GRAPE:

40% Welschriesling, 30% Chardonnay,
30% Sämpling 88

VINIFICATION:

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

CHARACTERISTICS:

Super aromatic, ripe pomaceous fruit, apple puree, ripe pineapple, orange zest, exotic, discreet elegant sweetness, balanced, nice depth, good body, harmonic, good length, drinking fun.

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal for pies, goose liver with wine jelly, Asian cuisine with spicy sweet-sour sauces, casserole, swirl, pancake.