



SÄMLING 88 BEERENAUSLESE 2020

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 177,5 g/l
ACIDITY: 8,1 g/l

TYPE OF GRAPE:

Sämpling 88

VINIFICATION:

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

CHARACTERISTICS:

Shimmering golden yellow; Tangerines and apricots, juicy ringlet purée and a breeze of citrus, meadow blossom honey and subtle notes of spice, a hint of red flowers and the ripe exotic round off the aromas; This extremely fresh fruit bomb presents itself clearly and very juicy, soft and creamy texture, a balanced fruity acidity, the long exotic finish has a fresh and invigorating effect.

OUR RECOMMENDATIONS FOR THIS WINE:

Dessert with fruit, fruit cake (seasonal), sponge cake, ice cream and sorbet variations, apricot and plum dumplings, buns, foie gras variations and mature mountain cheese.