



SÄMLING 88 BEERENAUSLESE RIED LÜSS 2019

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 178,8 g/l
ACIDITY: 7,5 g/l

TYPE OF GRAPE:

Sämpling 88

VINIFICATION:

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

CHARACTERISTICS:

Golden with a delicate orange shimmer; yellow herbal nuances and white-blossom aromas, a hint of young peach, dried citrus wedges, gentle spiciness; fresh mouthfeel with a melty texture and soothing acidity, a hint of jasmine tea, dainty flowers, very drinkable with a long, mineral aftertaste; typical of origin!

OUR RECOMMENDATIONS FOR THIS WINE:

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