

## SÄMLING 88 TROCKENBEERENAUSLESE RIED LÜSS 2020 DAC RESERVE SEEWINKEL



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

### TYPE OF GRAPE:

Sämling 88

### VINIFICATION:

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

### CHARACTERISTICS:

Deep golden yellow with orange reflections; spicy-sweet nuances, candied tangerines and oranges, fresh yellow blossoms and a touch of meadow blossom honey, some lily of the valley from the background, ripe mango and passion fruit and a little white pepper; Deep melting fruit, creamy mouthfeel with a wonderfully ripe acid balance, fullness and spiciness combine powerfully and yet dancing to create an unmistakable treasure.

### 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.