



SÄMLING 88 TROCKENBEERENAUSLESE 2012

ALCOHOL: 9,5 %
RESIDUAL SUGAR: 198,0 g/l
ACIDITY: 9,8 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

Fermented 22 month in stainless steel vats.

Drinking Temperature: 10-12°

CHARACTERISTICS:

consistently deep, dense and highly affine varieties with rich fruit tones of maracuja, mango and litchi, sweet flavors, green tea, complex aroma arc, precise sweet-acid-game, highly elegant, impressive length, racy final.

OUR RECOMMENDATIONS FOR THIS WINE:

desserts with fruits, cup cake, creme brulee, spicy cheese