



SAUVIGNON BLANC TROCKENBEERENAUSLESE 2013

ALCOHOL: 9,0 %
RESIDUAL SUGAR: 205,2 g/l
ACIDITY: 8,4 g/l

TYPE OF GRAPE:
Sauvignon Blanc

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

CHARACTERISTICS:
unusually youthful, baked apple and light nougat, oranges
and candied grapes, crisp spiciness, substance and good
length.

OUR RECOMMENDATIONS FOR THIS WINE:
desserts with exotic fruits, „Salzburger Nockerl“, roquefort