



## WELSCHRIESLING BEERENAUSLESE 2015

ALCOHOL: 8,5 %  
RESIDUAL SUGAR: 175,6 g/l  
ACIDITY: 7,0 g/l

TYPE OF GRAPE:

Welschriesling

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Yellow apples, with lemon and parsley, tangerine, also grape-sugar, pleasantly quiet style, at the same time clear and the variety obligated to the palate with citrus and apple aromas style.

OUR RECOMMENDATIONS FOR THIS WINE:

Fruity desserts, Asian dishes, ripe goat's cheese, „Topfenknödel“ and „Apfelstrudel“