



## WELSCHRIESLING BEERENAUSLESE 2017

ALCOHOL: 8,0 %  
RESIDUAL SUGAR: 181,0 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“