

WELSCHRIESLING BEERENAUSLESE 2021



ALCOHOL: 8,5 %
RESIDUAL SUGAR: 185,0 g/l
ACIDITY: 7,4 g/l

TYPE OF GRAPE:

Welschriesling

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Dense golden yellow; fragrant ripe apple fruit with veins of spicy and zesty, aromas of laburnum, lemon jelly, birch leaf, tangerine juice, ripe Williams pear; creamy richness with flattering texture and round, defined acid arch, apricot richness and ripe yellow pears; Departure with a charming kick of freshness and a long finish; immensely engaging!

OUR RECOMMENDATIONS FOR THIS WINE:

fruity desserts, Asian dishes, matured goat's cheese, curd cheese dumplings and apple strudel