

BEERENAUSLESE RED 2022



ALCOHOL: 8,0%
SUGAR: 174,9 g/l
ACIDITY: 8,9 g/l

TYPE OF GRAPE:

Blaufränkisch, Zweigelt

VINIFICATION:

Fermented and stored in steel tanks.

Drinking temperature: 10-12°

CHARACTERISTICS:

Shimmering sour cherry red; noble bouquet of red leaves and elegant sour cherry fruit aromas, rose hips and plum peel nuances; charming, creamy texture, red-blooded notes in the background, smooth with a wonderfully harmonious acidity and a long, red-berry-finely tart finish.

OUR RECOMMENDATION FOR THE WINE:

Roasted goose liver with braised plums, Comte cheese with autumnal nuts, gingerbread mousse with fruit sauce.