

Welschriesling Beerenauslese 2022



ALCOHOL: 8,0 %
SUGAR: 190,6 g/l
ACIDITY: 6,1g/l

TYPE OF GRAPE:
Welschriesling

VINIFICATION:

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

CHARACTERISTICS:

Pleasantly ripe pome fruit, yellow pear peel, delicate meadow honey and some dandelion; fine, creamy texture with balanced acidity, easy to drink, smooth, persistent yellow fruit nuances, quince jelly, perfectly balanced, extremely appealing sweetness and acidity balance with a wonderfully zesty aftertaste.

OUR RECOMMENDATIONS FOR THIS WINE:

fruity dessert, Asian dishes, mature
Goat cheese, curd dumplings and apple strudel