

Gelber Muskateller Trockenbeerenauslese 2021



ALCOHOL: 7,5 %
SUGAR: 255,3 g/l
ACIDITY: 8,4 g/l

TYPE OF GRAPE:

Gelber Muskateller

VINIFICATION:

Fermented and stored in steel tanks for 22 months.

Drinking temperature: 10-12°

CHARACTERISTICS:

Golden yellow with delicate orange reflections; intense play of aromas, tangerines, lychee and white flowers, touch of muskrat, a sea of flowers and yellow exoticism; the playful acid arc woos the truly creamy substance, melting and fruit density delight the palate, mandarin and heartfelt tropical fruit, perfectly balanced, harmonious and eternally lasting with a zesty, yellow-fruity aftertaste; happy treasure.

OUR RECOMMENDATION FOR THE WINE:

Fruity dessert, various petit fours, cream Brulee, blue cheeses/ rich cheeses