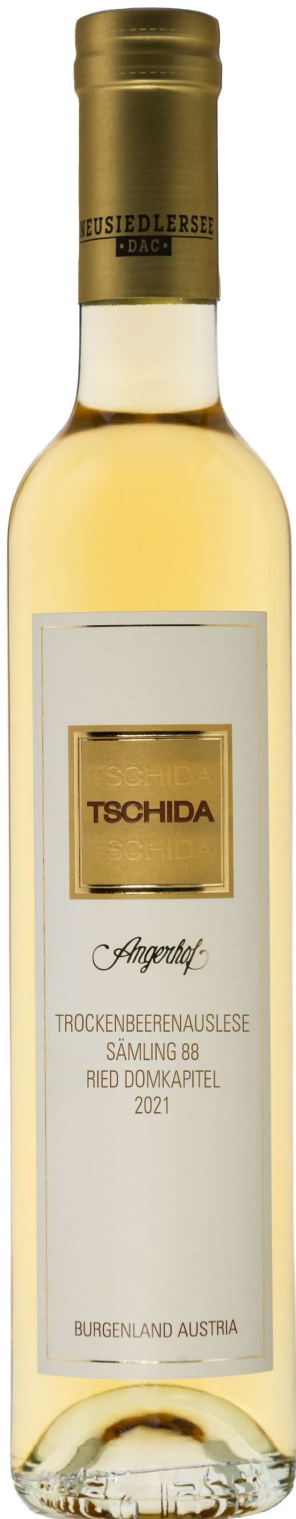


Sämling Trockenbeerenauslese Ried Domkapitel 2021



ALCOHOL: 8,5 %
SUGAR: 234,9 g/l
ACIDITY: 8,2 g/l

TYPE OF GRAPE:

Sämling 88

VINIFICATION:

Fermented and stored in steel tanks for 22 months.
Drinking temperature: 10-12°

CHARACTERISTICS:

Deep golden yellow with orange reflections; spicy-sweet
Nuances, candied tangerines and oranges, fresh yellow
Flowers and a touch of meadow blossom honey, something
Lily of the valley from the background, ripe mango and
passion fruit and a little white pepper; deeper
Melting fruit, creamy mouthfeel with wonderful ripeness
Acid balance, fullness and spice combine powerfully and
yet dancing into an unmistakable treasure.

OUR RECOMMENDATION FOR THE WINE:

Dessert with fruit, fruit slices (seasonal),
Biscuit roulade, ice cream and sorbet variations,
apricot and Plum dumplings, Buchteln, goose liver
variations and matured mountain cheese.