



## 2008 CUVÉE BEERENAUSLESE

|                 |   |
|-----------------|---|
| GRAPE VARIETIES | 70 % Welschriesling, 30 % Chardonnay  |
| RESIDUAL SUGAR  | 109,2 g/l   |
| ACIDITY         | 7,0 g/l   |
| ALCOHOL         | 12,5 %vol   |
| VINIFICATION    | 80 % imahltank und 20 % im großen Holzfass ausgebaut, 16 Monate gelagert  |
| TASING NOTES    | Medium golden yellow. The nose displays aromas of grapefruit zests, honeydew melon and vineyard peach. On the palate juicy, attractive citrus flavours, ripe yellow apple, refreshing acid structure, salty minerals. |