



2007 CUVÉE BEERENAUSLESE

GRAPE VARIETIES	70 % Welschriesling, 30 % Chardonnay
RESIDUAL SUGAR	116,3 g/l
ACIDITY	6,5 g/l
ALCOHOL	12,0 %vol
VINIFICATION	80 % fermented and aged in stainless tanks and 20 % in big cask, 16 months ageing time
TASING NOTES	This medium golden yellow wine displays a bouquet of honey drenched yellow peach, dried plum, soft smoky flint and grapefruit. The powerful body features juicy, ripe peach and salty minerals with vibrant acid coyly toying with the residual sugar. This is quite a vibrant wine for such an intensely botrytized vintage.

Tasting notes by Peter Moser, Falstaff Magazine

92 p.