



## 2008 CUVÉE SPÄTLESE

GRAPE VARIETIES 50 % Pinot Gris, 45 % Welschriesling and 5 % Muskat Ottonel

RESIDUAL SUGAR 45,0 g/l

ACIDITY 5,3 g/l

ALCOHOL 12,5 %vol

VINIFICATION fermented and matured in stainless steel tanks for 6 months

TASTING NOTES This medium green-yellow wine has a subtle floral nose of mandarin peel with nuances of nutmeg, cinnamon, musk mallow and tobacco. It is full-bodied and concentrated with ripe juicy apple and abundant floral components. The sweetness is pleasantly integrated and nicely balanced by fine acid and minerals. Apple, cinnamon and nutmeg remain on the aftertaste.

Tasting notes by Peter Moser, Falstaff Magazine  
90 p.