



2008 PINOT GRIS RESERVE QUALITÄTSWEIN

GRAPE VARIETY 100 % Pinot Gris

RESIDUAL SUGAR 2,3 g/l

ACIDITY 5,0 g/l

ALCOHOL 13,5 %vol

VINIFICATION fermented in new 1000 l cask and aged for 12 months

TASTING NOTES This medium green-yellow wine exhibits a fascinating array of aromas including vanilla, clove, refreshing honeydew melon, cinnamon, and ripe yellow pear. A powerful, creamy body is given structure by vivacious acid. Sweet flavors of dried pear linger on the mellifluous finish of this dry wine. Good potential for aging. Drink now to 2018.

Tasting notes by Peter Moser, Falstaff Magazine

92 p.