



## 2024 Spätlese Cuvée

### *Austrian Dessert Wine (Prädikatswein)*

<b>Grape Variety</b>	60 % Welschriesling 30% Chardonnay 10% Pinot Blanc
<b>Residual Sugar</b>	96,7 g/l
<b>Acidity</b>	6,2 g/l
<b>Alcohol</b>	8%vol
<b>Vinification</b>	Aged for 6 months in steel tanks.
<b>Characteristic</b>	A radiant light yellow with a delicate shimmer - the Spätlese Cuvée makes you want to take the first sip. The nose reveals aromas of exotic fruit, reminiscent of ripe mango, pineapple and a hint of lychee. On the palate, the animating acidity ensures freshness and liveliness, accompanied by a harmonious drinking flow. The exotic fruit notes return, complemented by fine floral nuances that bring the Spätlese Cuvée to an elegant finish.
<b>Food Recommendation</b>	An elegant aperitif that is delicious straight from the glass or a wonderful accompaniment to light dishes. Particularly harmonious with Asian dishes with a fine spiciness, grilled vegetables or tender grilled salmon.
<b>Drinking Temperature</b>	10–12°C
<b>Nutritional Values</b>	367 kJ / 88 kcal in 100ml