



2012 Trockenbeerenauslese
Rosenmuskateller No.1
>>Nouvel le Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	159,2 g/l
ACIDITY	6,5 g/l
ALCOHOL	10 %vol
VINIFICATION	fermented and matured in new Barriques for 14 months
TASTING NOTES	Delicate nougat aromas over rose scent and juicy yellow peach. Rose oil characters on the nose and on the palate, leading to dried figs and vibrant citrus freshness. Delicate texture and soft tannins. A touch of herbal spice and very harmonious finish.
OUR RECOMMENDATION	Dark chocolate desserts, Cherry cake, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Falstaff	93/100