



## 2014 Auslese Cuvée

GRAPE VARIETY            50% Welschriesling  
                                  30% Scheurebe  
                                  20% Muskat Ottonel

RESIDUAL SUGAR        82 g/l

ACIDITY                    7,4 g/l

ALCOHOL                 11,5%vol.

### **Analysis not by state, may vary to the final state-analysis**

VINIFICATION            fermented and matured in stainless steel tanks for 10 months

TASTING NOTES            In the nose fresh tropical fruits like ripe grapefruit, papaya and passion-fruit.  
  
                                  Stone fruit, fresh melon, lime, and apple tinged with green herbs. Honeyed, quite delicate and subtle in its sweetness, its suggestions of herbs, minerality and citrus zest enliven the finish.  
                                  Pairing with food: fresh fruit salads, apple pie, chocolat-mint desserts.

OUR RECOMMENDATION    fresh fruit salads, apple pie, chocolat-mint desserts

ENJOY BEST AT            10-12° C