



2018 Beerenauslese Cuvée

GRAPE VARIETY	60% Welschriesling 40% Chardonnay
RESIDUAL SUGAR	145,7 g/l
ACIDITY	7,3 g/l
ALCOHOL	10,5 %vol
VINIFICATION	85% fermented and aged in stainless steel tanks and 150% in big cask, 12 months aging time
TASTING NOTES	White peaches and honeydew in the nose. Stone fruit, citrus, mandarin, ripe yellow peach, elegant acid structure of the palate. Very long and fresh passing.
OUR RECOMMENDATION	Pairs with all desserts, Hot Thai red curry, KRACHER cheese
ENJOY BEST AT	10-12° C