



2018 Qualitätswein halbtrocken K

GRAPE VARIETY	34% Welschriesling 33% Scheurebe 33% Chardonnay
RESIDUAL SUGAR	1,8 g/l
ACIDITY	6,3 g/l
ALCOHOL	14%vol
VINIFICATION	fermented and matured in new oak barrels for 9 months
TASTING NOTES	Attractive aromas of dried apricots over fresh raisins and orange peel. Orange and yellow greengage fruit characters on the palate with a pleasant citrus aftertaste
OUR RECOMMENDATION	Asian dishes, Fried seafood, Rich hard cheese
ENJOY BEST AT	10-12° C
RATINGS	98/100 The Wine Advocate 98/100 James Suckling 98/100 Wine Spectator 98/100 Wine Enthusiast 96/100 A la Carte 96/100 Gault Millau 96/100 Jane Anson 96/100 The International Wine Cellar 95/100 The Wine Independent 95/100 Markus Del Monego