



2018 Qualitätswein Pinot Gris reserve

GRAPE VARIETY	100% Pinot Gris
RESIDUAL SUGAR	1 g/l
ACIDITY	5,9 g/l
ALCOHOL	13 %vol
VINIFICATION	fermented and aged in big cask for 7 months
TASTING NOTES	Subtle oak notes over fruit characters, pleasant toasted aromas, elegant and ripe exotic fruit flavours. Balanced acidity and refreshing fruit characters
OUR RECOMMENDATION	Veal steak, Pumpkin ravioli, Mature hard cheese
ENJOY BEST AT	10-12° C

