



2019 Auslese Cuvée

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| GRAPE VARIETY | 60% Chardonnay 40% Welschriesling |
| RESIDUAL SUGAR | 99,9 g/l |
| ACIDITY | 5,9 g/l |
| ALCOHOL | 9 %vol |
| VINIFICATION | fermented and matured in stainless steel tanks for 11 months |
| TASTING NOTES | The 2018 Auslese Cuvée is a blend of Chardonnay and Welschriesling. The nose is clear and aromatic, with bright honey and blossom as well as walnut aromas. Intense and nicely concentrated on the palate, with lots of walnut and salty flavors, this is an elegant and well-balanced, not too sweet Auslese that could be spectacular with the right dish. |
| OUR RECOMMENDATION | Quiche Lorraine, Fruity desserts, Mildly spicy Asian dishes, fresh goat's cheese |
| ENJOY BEST AT | 10-12° C |
| THE WINE ADVOCATE | 89/100 |