



## 2018 Beerenauslese Red Roses

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	174,2 g/l
ACIDITY	6 g/l
ALCOHOL	11 %vol
VINIFICATION	Maturation for 12 months, 2/3 in new and 1/3 in used Barriques
TASTING NOTES	Intense aromas of roses, rose oil and water, refreshing citrus aromas, strawberries and cherry character, light muscat, very subtle tannins give the wine character
OUR RECOMMENDATION	Brownies, Cherry cake, Pancake with walnut filling
ENJOY BEST AT	10-12° C
Vinaria	94/100
Gault Millau	91/100