



2019 Qualitätswein Pinot Gris

GRAPE VARIETY	100% Pinot Gris
RESIDUAL SUGAR	1,4 g/l
ACIDITY	5,8 g/l
ALCOHOL	13 %vol
VINIFICATION	fermented and matured in stainless steel tanks, 7 months ageing time
TASTING NOTES	Pale green-yellow. Fine fresh apple fruit, honey melon and a hint of wild herbs. On the palate juicy, elegant texture, white tropical fruit aromas, discreet acidity. Fresh citrus flavours and pleasant minerality on the finish. A multi-layered food companion.
OUR RECOMMENDATION	Fried zander with vegetables, Blanched chicken breast, Cream cheese
ENJOY BEST AT	10-12° C