



2020 Auslese Cuvée



GRAPE VARIETY	60% Chardonnay 40% Welschriesling
RESIDUAL SUGAR	85.3 g/l
ACIDITY	6,1 g/l
ALCOHOL	11 %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