



## 2020 Beerenauslese Cuvée

GRAPE VARIETY	60% Welschriesling 40% Chardonnay
RESIDUAL SUGAR	131,7 g/l
ACIDITY	6,4 g/l
ALCOHOL	11 %vol
VINIFICATION	90% fermented and aged in stainless steel tans and 10% in big cask, 28 months aging time
TASTING NOTES	Beerenauslese Cuvée is our most important and famous wine, served by the glass with dessert in many top restaurants around the world because of its harmony and complexity. Chardonnay and Welschriesling are perfect partners in this wine and complement each other. The Chardonnay brings power, milk caramel and citrus aromas. The Welschriesling the elegance with quince and apricot on the nose and white peach on the palate. This combination gives an incomparable harmony, rounded by herbal spice and saltiness from our soils in the finish.
OUR RECOMMENDATION	Pairs with all desserts, Hot Thai red curry, KRACHER cheese
ENJOY BEST AT	10-12° C
Falstaff	98/100 97/100