



2021 K Cuvée

| | |
|-----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Grape Variety | 50% Chardonnay 25% Scheurebe 25% Welschriesling |
| Residual Sugar | 6,3 g/l |
| Acidity | 6,1 g/l |
| Alcohol | 14 %vol |
| Vinification | 3.5 years in new barriques. |
| Characteristic | This wine seduces with an exotic nose reminiscent of ripe apricots, banana and mango. On the palate, it has a pleasant creaminess that harmonizes perfectly with the well-integrated acidity. The medium body brings aromas of ripe fruit such as orange and passion fruit, which combine with tangy citrus notes. The finish adds a subtle saltiness that lends depth. |
| Food Recommendation | Perfect with Asian dishes, fried seafood, full-bodied, strong hard cheeses and creamy pasta dishes. |
| Drinking Temperature | 10–12°C |
| Nutritional Values | 357 kJ / 85 kcal in 100ml |