



2021 Auslese Muskat Ottonel

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	100,1 g/l
ACIDITY	5,7 g/l
ALCOHOL	10%vol
VINIFICATION	Fermented and matured in stainless steel for a period of 14 months.
TASTING NOTES	Medium yellow-green color. Attractive aromas of tangerine, passion fruit over jasmine; an enticing bouquet. Succulent, highly elegant and vibrant structure that is refreshing with well integrated acidity. A wine to whet your appetite! Pleasant touch of honey on the finish.
OUR RECOMMENDATION	Mildly spicy Asian dishes, Curry dishes, Fruity desserts, fresh goat's cheese
ENJOY BEST AT	10-12° C