



2022 Pinot Gris

Qualitätswein

Grape variety	100% Pinot Gris
Residual sugar	1,4g/l
Acidity	5,8g/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