



## 2022 Spätlese Cuvée

GRAPE VARIETY	60% Chardonnay 30% Pinot Blanc 10% Welschriesling
RESIDUAL SUGAR	101,8 g/l
ACIDITY	7,2 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 6 months
TASTING NOTES	Greenish yellow hue. Delicate floral notes of meadow flowers, with yellow fruit characters on the palate. Crisp with well-integrated acidity and a lingering fruity finish
OUR RECOMMENDATION	Aperitif, Mildly spicy Asian dishes, Grilled vegetables, mild hard cheese
ENJOY BEST AT	10-12° C
Falstaff	93/100