



ILLMITZER SPÄTLESE 2025



Contents: 0,75 l
Alcohol: 8,0%
Grape variety: Sämpling 88
Quality level: Late harvest

CHARACTERISTICS

Fruit depth and aromatics, tropical fruit freshness, kiwi, pink grapefruit; meadow herbs, lots of yellow peach, delicate mineral approach, finely structured, pleasantly balanced acidity.

VINIFICATION

Fermented and stored in steel tanks.
Drinking temperature: 10-12°

OUR RECOMMENDATION

Ideal with pâtés, goose liver with wine jelly, Asian cuisine with spicy-sweet and sour sauces, casseroles, strudel, Kaiserschmarrn, ice cream sorbets, light sponge cake bites.

stay

sweet