



BEERENAUSLESE GRÜNER VELTLINER DAC RESERVE 2018



Contents: 0,375 l
Alcohol: 8,0%
Grape variety: Grüner Veltliner
Quality level: Beerenauslese

CHARACTERISTICS

Sweet-spicy notes, pink pepper, baked apple, sweet grapefruit notes, bitter oranges, good depth; enormous amount of Veltliner spice, juicy pineapple, enormously beautiful fruit-acid play, appears significantly drier than category, incredibly juicy with a casual acid bite and convincing length

VINIFICATION

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

OUR RECOMMENDATION

Dessert with tropical fruits, curd cheesecake, crème brûlée, soft cheese

stay

sweet