



2017

## SÄMLING 88

Auslese sweet

alcohol: 11,5% Vol.  
residual sugar: 88g/l  
acidity: 6,4g/l  
screw cap

### SOIL & VINEYARD

black earth  
Kaiserwinkel. planted in 2001

### PRODUCTION

harvested in December. skin contact for 12 hours. then pressing. temperature controlled cool fermentation. aged in stainless steel.

### CHARACTER

Cheers to Sämbling 88.  
Pure intensity. Very typical. White peaches and exotic fruits. With an discreet spiciness. Minerality and saltiness are tickling your palate.  
Sometimes happiness is a Sämbling 88.

92 points - FALSTAFF Weinguide 2018/2019