



2015

CHARDONNAY NEKTARESENZ

Trockenbeerenauslese sweet

alcohol: 7,5% Vol.

residual sugar: 346g/l

acidity: 8,0g/l

natural cork

SOIL & VINEYARD

black earth

Bimmesgrubenacker. planted in 1995

PRODUCTION

harvested in early December with more than 95% noble rot. after short skin contact pressing and temperature controlled fermentation. aged in stainless steel

CHARACTER

A wine full of complexity. Of course we could start telling you everything about this wine now. But we don't want to. Not at this time. Candied fruits, ripe currants, much honey...a bit of nutty aromas and the typical saltiness of our region. Just waiting to mature. Let's give them time.

This wine is storable for many years.

96 points - FALSTAFF Weinguide 2018/2019

92 points - ANDREAS LARSSON 2018

93 points - IWC London 2018

made to mature to something special.