



2015

SAUVIGNON BLANC

Trockenbeerenauslese sweet

alcohol: 10,0% Vol.
residual sugar: 276g/l
acidity: 8,0g/l
natural cork

SOIL & VINEYARD

black earth with gravel
Tränkacker. planted in 2004

PRODUCTION

harvested in end of November with 90% noble rot. after short skin contact pressing and temperature controlled fermentation. aged in stainless steel

CHARACTER

A wine only made in excellent vintages. But in case we do, we do it right. Candied citric fruits. Honey. Herbs. Mellow fruit puree with a waft of vanilla. Our recommendation for drinking with slice of cream cake.

This wine is storable for many years.

95 points - FALSTAFF Weinguide 2018/2019
94 points - ANDREAS LARSSON 2018

everything but ordinary.