



2017

## CHARDONNAY

Trockenbeerenauslese sweet

alcohol: 12,0% Vol.  
residual sugar: 187g/l  
acidity: 7,7g/l  
natural cork

### SOIL & VINEYARD

black earth  
Kaiserwinkel. planted in 1995

### PRODUCTION

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

### CHARACTER

Oh dear Chardonnay. What a great variety for high-level Prädikatsweine. Once again: very intense. Apple compote. Candied nuts. Blossom honey.

This wine is storable for many years.