



2019

CHARDONNAY

Trockenbeerenauslese sweet

alcohol: 11,0% Vol.
residual sugar: 200g/l
acidity: 7,0g/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.