



2019 K

Qualitätswein

Grape variety	34% Welschriesling, 33% Scheurebe, 33% Chardonnay
Residual sugar	5,5g/l
Acidity	6,3g/l
Alcohol	13,5%vol
Vinification	Fermented and matured in new oak barrels for 9 months.
Tasting Notes	Attractive aromas of dried apricots over fresh raisins and orange peel. Orange and yellow greengage fruit characters on the palate with a pleasant citrus aftertaste.
Our recommendation	Asian dishes, Fried seafood, Rich hard cheese
Enjoy best at	10–12°C