







Rosenmuskateller – Nouvelle Vague



Residual sugar 236,0 g/l

Acidity 8,6g/l

Alcohol 9,5%vol

Vinification Fermented and matured in new oak

barrels for 22 months

Tasting notes Picked a couple of days earlier

than the Red Roses BA, the 2021 Trockenbeerenauslese No 4

Rosenmuskateller Nouvelle Vague is deep, refined and spicy on the pure and elegant nose that reveals candied cherry, nougat, mocha and also floral aromas. Full-bodied, rich and elegant on the palate, this is a concentrated and savory, lemony and tight TBA with fine tannins, candied lemon and grapefruit notes on the finish. This is very

young but promising.

Stephan Reinhardt, The Wine Advocate

Our recommendation Dark chocolate desserts, cherry pie,

cheesecake

Enjoy best at 10-12°C

Ratings 96/100 The Wine Advocate

96/100 Falstaff 95/100 Yves Beck 95/100 Colin Hay 94/100 James Suckling 18/20 René Gabriel

