



2019

CHARDONNAY

Beerenauslese sweet

alcohol: 12,5% Vol.
residual sugar: 115g/l
acidity: 6,5g/l
natural cork

SOIL & VINEYARD

black earth
Kaiserwinkel. planted in 1995

PRODUCTION

harvested in early November with about 70% 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. Vanilla and Blossom honey.

This wine is storable for many years.