



HILLSide White

2022

Intensive straw yellow with light pink tone.

The shows a broad band of possible wine aromas. Ripe pineapple, mango and lychee are classic, familiar fruit aromas. The aromas of caramelised almonds and sweet popcorn are special.

On the palate, the wine is round, full-bodied and very exotic. Chocolate bananas, lychee and pineapple supported by the moderate acidity and the ripe tannin result in an exciting mixture.

This mixture of different impressions continues in a long, creamy and warming finish.

70% Grauburgunder, 15% Chardonnay, 15% Gelber Muskateller

EARTHY VIBES

DETAILS



FARMING: organic



VINIFICATION: close to six hours of mash contact, fermented in stainless steel tank, fermentation time close to four weeks, storage on the full yeast for two months, storage on fine yeast parts four months



ALCOHOL: 13%

SERVING TEMPERATURE: 8 to 9°C

DRINKING TEMPERATURE: 10 to 11°C

ACIDITY: 5.1 g/l

RESIDUAL SUGAR: 3.9 g/l



RECOMMENDED WITH: polenta, grilled spareribs, roastbeef on sauce tartare



BEARING POTENTIAL: 3 years



CONTAINS SULFITE