$HIJ_{-}$ 



The intense golden yellow colour as well as the nose are both reminiscent of blossom honey.

In addition, the scents of ripe, exotic fruits such as dried pineapple, juicy apricots, elderflower and banana flow together, blended with hints of mint and apricot.

On the palate, this sweet wine presents a supportive, refreshing acidity and a full, charming, robust body.

The honeyed aroma persists and, together with the flavours of chamomile and dried fruits, accompanies the eternal finish with a great deal of energy.

Trockenbeerenauslese 0,3751

100% Scheurebe

## PREMIUM

## DETAILS



VINIFICATION: sweet, harvested by hand, fermented in steel tank, Stored in large wooden barrels for 4 months

- ALCOHOL: 8% SERVING TEMPERATURE: 10°C DRINKING TEMPERATURE: 10 to 12°C ACIDITY: 7 g/l RESIDUAL SUGAR: 230,9 g/l
- **RECOMMENDED WITH:** desserts, blue cheese and espresso
- **BEARING POTENTIAL:** 10 to 20 years
- **CONTAINS SULFITE**