



Wine: Kreuzkapelle Riesling Trockenbeerenauslese 2005
Producer: Hiestand, Weingut & Hofbrennerei
Vintage: 2005
Grape: Riesling 100% (18-years old vines)
Alcohol: 6%
Unfermented Sugar : 268 g/l
Acidity : 9,0 g/l

Vinification and maturing

The grapes have been picked by hand. Spontaneous fermentation until January 2007.

Tasting notes

Oily, thick, spicy nose, elegant and noble wine. Very fine balance between acidity and sweetness.

Food pairing

To drink with dessert and fine cigars.

Serving temperature

10/12°C

(Indeholder sulfitter)

