

GOLDENE FINESSE 2021

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Sämling 88



AGING

In used oak barrels



SERVING TEMPERATURE

10 – 12 °C



READINESS TO DRINK

2022 – 2042, under ideal storage conditions



FOOD PAIRING

Hot desserts, chocolate, mold and soft cheeses



GLASS RECOMMENDATION

Narrow white wine glass

94 +
A LA CARTE



ALCOHOL CONTENT

9,0 % vol.

ACIDITY

8.4 g/l

RESIDUAL SUGAR

245,1 g/l

QUALITY LEVEL

Sweet wine (Prädikatswein)

SOIL

Black earth consisting of clayey silt with a high amount of gravel

YIELD PER HECTARE

10 hl

VINIFICATION

Six weeks of fermentation in used oak barrels at 13 °C

ALLERGENS

Contains sulfites

BOTTLING

Mai 2022

TASTING NOTES

Radiant, golden yellow color. Delicate scent of ripe pears, peach puree, passion fruit, some pineapple, elderflower, hints of lemon, blossom honey, orange zest, fresh herbal spiciness, some chamomile and caramel. Very elegant and complex on the palate, dense, vineyard peach, light dried fruit notes, passion fruit, honeydew melon, some caramel with blossom honey, pleasant spiciness, again elderflower and chamomile, a perfect acid structure with ample residual sweetness, extraordinary balance, punchy and yet pleasantly rounded. A great sweet wine that is still fun for many years – liquid gold from Illmitz.

WEINGUT SALZL SEEWINKELHOF

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