

SPÄTLESE WEISS 2023

SALZL
SEEWINKELHOF



GRAPE VARIETIES

Sämling 88, Chardonnay, Bouvier



AGING

2 months sur lie



SERVING TEMPERATURE

10 – 12 °C



READINESS TO DRINK

2025 – 2030, under ideal storage conditions



FOOD PAIRING

Poultry and rabbit liver, fresh cheese, light seafood (for example shellfish and molluscs)



GLASS RECOMMENDATION

Narrow white wine glass



ALCOHOL CONTENT

10,5 % vol.

ACIDITY

6,2 g/l

RESIDUAL SUGAR

73,3 g/l

QUALITY LEVEL

Sweet wine (*Prädikatswein*)

SOIL

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

YIELD PER HECTARE

50 hl

VINIFICATION

Alcoholic fermentation in steel tanks at 15 °C, interrupted fermentation at 73,3 g/l residual sugar

ALLERGENS

Contains sulfites

BOTTLING

February 2024

TASTING NOTES

Bright golden yellow with subtle green reflections. Wonderful nose of vineyard peach, nectarines, elderflower, blossom honey, chamomile, pineapple, lychee, delicate herbal notes, grapefruit and nettles. Delightfully refreshing fruit bouquet on the palate, rich in finesse, dense and balanced, juicy, fine citrus notes, caramel, peach, apricot, elderflower, creamy with a very rich mouthfeel. The amazingly creamy mouthfeel, the elegance and the balance of fruit and acidity make you want more. This wine is a perfect companion to Asian dishes.

WEINGUT SALZL SEEWINKELHOF

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