

Allacher



2023 ALL SWEET SPÄTLESE

Grape Variety(s): Chardonnay, Sämbling

Vineyard: -

Alcohol: 10%vol

Acidity: 6,3 g/l

Residual sugar: 83,7 g/l

contains sulphites

Description:

Fine, delicate gold with high viscosity; very fruity on the nose, lots of charm on the palate; great sugar-acid interplay, surrounded by elegant residual sweetness, wonderfully long finish, lots of potential.

Vinification:

The grapes were harvested by hand with a must weight of 21.5° KMW harvested. The clarified must was fermented cool, at 17°C, in stainless steel tanks. The fermentation lasted 12 days. In the final fermentation, the wine was filtered and the fermentation was interrupted in order to obtain a residual sugar of approx. 83.7 g/l.

Serving temperature: 8-10 °C

Ratings:

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