

# Kumarod Weiss 2018



45 % Welschriesling, 45 % Sämling, 10 % Muskat Ottonel

12 % Alcohol

Residual Sugar: 2,1

Acidity: 5,7

Fermented for 6 months in a steel tank

Bright yellow-green, silver reflections. Delicately floral backed delicate yellow tropical fruit tank, fine herbal spice, a hint of pineapple. Medium complexity, mineral, delicate to nutmeg, fine acidity, white apple, lemony touch, animating food companion.