

Schlink Haus Auslese

Pronunciation : ouse-lay-zeh

Harvested of selected, very ripe bunches at the peak of maturity.
A wine of superior quality. Intensive bouquet and taste.
Fragrant, noble and a fine-fruity aroma.
A luxurious sweet and full bodied wine.

Variety:	Riesling, Müller-Thurgau Bacchus, Scheurebe
Varietal Percentage:	80%, 5%, 10%, 5%
Age of vines:	3-30 years
Soil type:	Loamy, sandy and slaty soil
Date picked:	October
Harves sugar:	ca. 83°-100° Öchsle
Fermentation time:	8 weeks
Temperature Range:	Cold fermentation
Fermentation container:	Stainless steel
Alcohol:	ca. 9,5% - 12,5% % vol .
Residual sugar:	ca. 52 -65gr/Ltr.
Acidity:	ca. 5,0-6,5gr/Ltr.
Approximate lifespan:	3-6 years

