

# Sämling

## semi-sweet, 2015

The merely one-hundred years old Sämling, or Scheurebe cultivar is renowned for aroma-rich wines with an outstanding bouquet. Because of that, it is our most important grape for noble-sweet dessert wines like Icewine or Trockenbeerenauslese (TBA). When the grapes are harvested while they are fully ripe but have not yet started to dry and concentrate, one can yield unbelievably aromatic wines ideally suited for a slight to medium sweet style. These wines almost jump out of their glass, always impressing with their fruity flavours.

### Tasting Notes:

This semi-sweet Sämling presents a rich bouquet and full aroma. The flavour reminds one of ripe fruits and some berries, typical for this great grape. On the palate it is refined, smooth and not overly sweet. Its delicately balanced acidity hints to a great ageing potential.

### Food Suggestion:

A great fit for milder cheese varieties, fruity desserts but also for aromatic, spicy food.

### Ageing Potential:

This wine already gives a lot of drinking pleasure but does refine even more within the next three or four years.

### Drinking Temperature:

12 °C

**Alcohol content:** 10.5 %vol

**Sugar Content:** 41.6 g/L

**Acidity:** 6 g/L



Full of aroma like a Vineyard Peach..

Vines like it warm and dry and so do peach trees. Wherever grapes are thriving, peach cultivars known as "Vineyard Peaches" can be found nearby. It has always been common to plant peach trees in-between or next to our grapes. They are not meant for winemaking tough, but provide a great aromatic refreshment during hot summer work days instead.



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