

# Sämling

## semi-sweet, 2015

The merely one-hundred years old Sämling, or Scheurebe cultivar is renowned for aroma-rich wines with a full bouquet. Because of that, it is our most important grape for specialties like the fruity Frizzante or 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. Such wines almost jump out of their glass, always impressing with their fruity flavours.

### Tasting Notes:

This semi-sweet Sämling presents itself with 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:** 12.5 %vol

**Sugar Content:** 32.8 g/L

**Acidity:** 5.9 g/L



Aromatisch wie ein Weingartenpfirsich.

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



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