



KÜHLING-GILLOT

FRUITY & SWEET
PETTENTHAL GEWÜRZTRAMINER AUSLESE
2020



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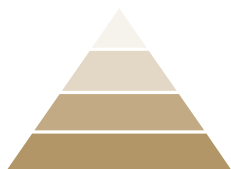
ORIGIN AND VINIFICATION

The soils in the Pettenthal have, in addition to the clay slate in the flatter part, small amounts of loam and clay. Since we grafted the Gewürztraminer vines in the Pettenthal with Riesling in early summer 2021, this is the last Gewürztraminer Auslese from this historic site. The grapes for this Prädikat wine, like those for our dry single-site wines, were strictly selected and harvested by hand, the must fermented spontaneously and aged in steel.

TASTE

The Auslese glows bright straw yellow in the glass and has a bouquet that only a Gewürztraminer is capable of: orange zest, lemon peel, grapefruit oil and small plump quinces fill its fruit basket and are fragrantly framed by floral notes of roses and lime blossoms. Creamy on the palate, it has an aromatic background of mild spice notes of mace and cloves, as well as the typical Pettenthal site spiciness.

A Gewürztraminer with residual sweetness is a universal food companion – if you have a little courage. Venison with sweet side dishes such as pears and cranberries, mild Thai curries or hearty dishes with sauerkraut or cabbage harmonise just as well with Gewürztraminer as winter vegetables: whether pumpkin, beetroot or parsnip, the subtle spiciness and mild sweetness of the wine go hand in hand with the earthy-sweet notes of beetroot and co.



CAPACITY
0,75 L

ALCOHOL
8,0 % VOL.

ACIDITY
8,0 G/L

CLOSURE
CORK

SWEETNESS
131,0 G/L

GRAPE VARIETY
GEWÜRZTRAMINER

BIO
✓