



KÜHLING-GILLOT

FRUITY & SWEET  
PETTENTHAL GEWÜRZTRAMINER AUSLESE  
2020



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## PETTENTHAL GEWÜRZTRAMINER AUSLESE 2020



The soils on the Pettenthal are comprised of clayey slate on its flatter section, alongside a minimal share of loam and clay. Because we re-grafted Riesling onto our Pettenthal Gewürztraminer rootstock in the early summer of 2021, this will be our last Gewürztraminer Auslese from this historic site. The grapes for this Prädikat wine, just like for our dry single-site wines, are strictly hand selected, with the must then wild fermented and matured in stainless steel.

Shimmering in shades of pale yellow, this Auslese reveals a perfume as only Gewürztraminer can: orange peel, candied lemon, grapefruit oil and small plump quince sleep within a rich, floral embrace of rose and lime blossom. Creamy and aromatic on the palate with the delicate spice of mace and clove, as well as the inimitable spiciness of Pettenthal.

Residually sweet Gewürztraminer is a universal pairing for food — if you have the nerve. Gewürztraminer harmonizes wonderfully with game dishes with sweet sides such as pears and lingonberry, mild Thai curries, hearty cuisine with sauerkraut or cabbage, or even with winter veg. Whether pumpkin, red beets or parsnips, the subtle spice and mild sweetness of the wine goes hand-in-hand with the earthy sweet notes of root vegetables.



CAPACITY  
0,75 L

ALCOHOL  
8,0 % VOL.

ACIDITY  
8,0 G/L

CLOSURE  
CORK

SWEETNESS  
131,0 G/L

GRAPE VARIETY  
GEWÜRZTRAMINER

CONTAINER SIZE  
STAINLESS  
STEEL

BIO  
✓