

## EDELSÜSS

### 2023 Muskateller Auslese

No. 261-23

The vines of the Muscat family are among the oldest grape varieties in the world and are widespread in almost all wine-growing countries. In Germany, it is mainly cultivated in the Palatinate, Baden and Württemberg.

Noble sweet wines are made from grapes that have been affected by so-called noble rot. This fungus "Botrytis Cinerea" only attacks the skin of the berries in suitable meteorological conditions, causing them to become porous. This causes the water to leave the berries but sugar and acid remain. In extreme cases, their sugar content can rise to up to 45%. Due to the high sugar content, the yeasts do not manage to ferment the glucose completely. As a result, the alcohol content of the wine remains relatively low and the residual sweetness high.



WINE	Wide range of flavours of exotic fruits such as lychee, but also a hint of spice from freshly grated nutmeg. Full-bodied sweetness on the palate. Very expressive.
VINTAGE	Extremely extensive hand-picking, strict selection
STORABILITY	15 Jahre
FOOD RECOMMENDATION	Good partner to classic blue cheese or as a dessert wine
ANALYSIS	Alc 7,5 %vol, Acidity 10,2 g/l, Residual Sugar 141,1 g/l



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