



**BENTZ WEISS**  
WEISSWEIN CUVÉE  
TROCKEN

---

2022

<b>Klassifikation</b>	VDP.GUTSWEIN
<b>Rebsorte</b>	WEISSWEIN CUVÉE
<b>Gärung</b>	Cool fermented in stainless steel tank with a temperature between 15 and 20 °C. On the yeast depot until February.
<b>Alkohol</b>	11,5 %VOL
<b>Restzucker</b>	6 G/L
<b>Säure</b>	6,3 G/L
<b>Ausbau</b>	100 % stainless steel tank

**Trinktemperatur** 8-10 °C

**Lagerfähigkeit** 2-3

This white blend shows floral and fruity odors of white cassis and freshly gooseberries, accompanied by subtle notes of nutmeg. On the palate, flavours of quince and currant can be found and lead to a fruity finish, accompanied by a fresh and crisp acidity. The main varieties for this white blend are Sauvignon Blanc, Kerner and a hint of White Muscadell. A fine and juicy easy-drinking wine.

