



BENTZ

WEISSWEIN CUVÉE
TROCKEN

2018

VDP.-CLASS Gutswein

GRAPE VARIETY WEISSWEIN CUVÉE

FERMENTATION Cool fermented in stainless steel tank with a temperature between 15 and 20 °C. On the yeast depot until February.

ALCOHOL 11,5 %VOL

RESIDUAL SUGAR 6,7 G/L

ACIDITY 5,9 G/L

SERVE TEMPERATURE 8-10

STORAGE PROPERTY 2-3 Years

This white blend shows floral and fruity odors of cassis and freshly gooseberries, accompanied by subtle notes of nutmeg. On the palate, flavours of quince and cassis can be found and lead to a fruity finish, accompanied by a fresh and crisp acidity.

The main varieties for this white blend are Kerner, Muscatel and Sauvignon Blanc.

