



**GIPSKEUPER**

TROLLINGER

DRY

---

2018

**VDP.-CLASS** Gutswein

**GRAPE VARIETY** Trollinger

**FERMENTATION** 2 weeks of mash fermentation

**ALCOHOL** 12,0 %VOL

**RESIDUAL SUGAR** 1.6 G/L

**ACIDITY** 4,8 G/L

**SERVE TEMPERATURE** 15-17

**STORAGE PROPERTY** 3-4 years

A typical and genuine Trollinger with hints of nutmeg, cherries and savory. Elegant body with a nice supporting acidity.

