





Far beyond the region Silvaner has earned the reputation of being Franconia's specialty. Noble fruit components, a delicate by yet present acid-structure in combination with a rich extract provide a distinctive taste. As for other premium wines, the fully ripened grapes come from selected vineyards characterized by exceptional microclimates, so the especially steep parcels in Iphofen.

The long ripening period as by the end of October, selective hand-picking of fully ripened noble berries allow the varietal's character to develop to perfection.

This Auslese is a wonderful companion to desserts and creams such as chocolate mousse, confectionary or chocolates. It is also a delicious treat in place of a dessert and therefore adds the final touch to a fine menu.



Date of harvest	November 11th, 2015
Must weight	īīo° Oechsle
Alcohol	7,5 vol. %
Residual sugar	135,0 g/l
Acidity	7,3 g/l
Aroma	delicate apricot-peach bouquet
Taste	fully ripened fruit, great richness

Drinking temperature 10° C