

# SCHMITGES

S E I T M D C C X L I V



## 2019 SPÄTBURGUNDER TROCKEN

In the nose a seductive bouquet of red berry aromas, especially beguiling hints of red currant and a fine, attractive sour cherry fruit, which reveals a clear, unadulterated type of Burgundy. On the palate mineral, juicy, supple. And especially the 2019 vintage fascinates with wonderful subtlety and elegance.

**Food recommendation** Venison, lamb, beef, fish, cheese

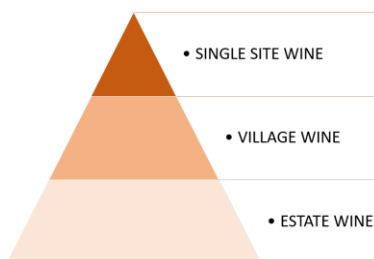
**Drinking temperature** 16-18 °C

**Category** Village wine

**Soil** Gray slate

**Item no** M112

<b>Analysis data</b>	Vegan	Yes
	Capacity	0,75 l
	Alcohol	12,5 % vol
	Residual sugar	0,0 g/l
	Acidity	5,0 g/l



Category

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