

Stefan Metzner

Seminare & Beratung

Sommelier

Weinakademiker – WSET Diploma

www.stefanmetzner.com



2021.10.21. – 7 q 2 t



This wine is clear and shows a medium golden colour with no colour change to the rim.

It shows very youthful, pronounced and complex aromas with primary notes.

Primary: There is some fresh fruit aromas of yellow apples, flowers and lemon, but the more intense, dominant aroma complex is candied citrus fruit (apricot, grapefruit) raisins, honey, very ripe yellow kernel fruit (pear, quince) english jam, dried figs and dried herbs such as lavender and rosemary with a hint of waxy note in the finish

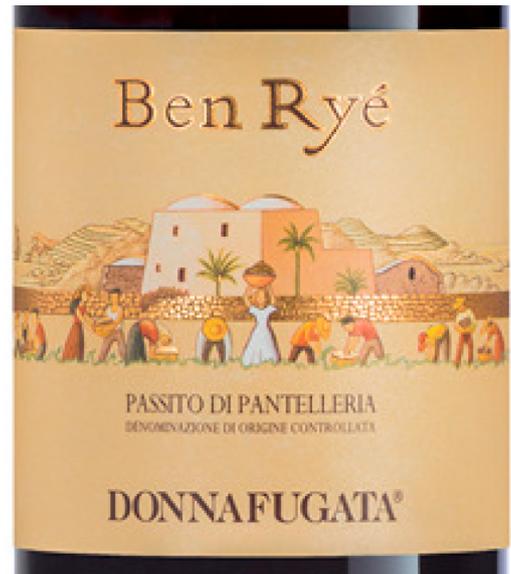
On the palate:

Sweetness it is very sweet with about 180 g/l RS

Acidity medium + ; vibrant and lively, balancing the sweetness

ABV the alcohol is somewhat lifted (14 %) but well integrated

Body full body from high sweetness in combination with high level of extract and fruit sweetness



Flavour intensity and flavour characteristics are the same as in the nose.

This wine shows a very high development in the glass.

The finish is very long and lingering

This wine is of excellent quality as seen by the great balance of all structural components, especially the great acidity / sweetness balance underlined by a low toned phenolic mouthfeel, very high intensity of aromas and flavours, the very long finish and the enormous ripening potential

The wine still is very youthful. In combination with the high level of development in the glass, and given the slow development of sweet wines, this suggests that this wine still is too young and will need up to a decade in order to fully integrate all structural components and develop even more aromatic complexity and will then age for another decade or so.

tasted in September 2021