



Riesling Beerenauslese 2010

Praedikat wine



2010



Kroev - Steffensberg



Blue Devon Slate



Riesling 100 %



6,0 % vol



A: 14,5 g/l / RS: 240,0 g/l



750 ml



50°- 53° F



2015 - ?

~~SUEZE~~

1 2 3 4 5 6 7 8 9



SUEZE



Perfectly dried grapes (raisins) were carefully selected, gently crushed and macerated for a short time on the flavorful grape skins. Afterwards the must was slowly fermented in temperature controlled casks, to protect and develop the fine fruity aromas of the grape variety. Aging in stainless steel with great care and a long ripening period on the fine lees shaped this elegant and multifaceted Riesling Beerenauslese.



Intense flavor of fully ripened apricots, peach nectar, mango, mace elderflower and exotic fruits. Dense, complex with a vivid acidity-sweetness. Tremendously long lasting finish.



Marbré of foie gras with brimmed cherries, red onion jam and almond brioche

Passion fruit Panna Cotta with lemongrass-consommé und coconut sorbet



H Ü L S

STEILLAGEN - CHARAKTERWEINE

H Ü L S

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