

STAFFELTER HOF

LETTERLAY

2007 KRÖV LETTERLAY SPÄTLESE - SEMI DRY

TASTE

Light and refined with peach and wild fruit aromas. On the palate it is juicy and well rounded with a balanced, structured acidity.

VINEYARD

From 25 year old vines in our steepest vineyard (a gradient of approximately 70%). The grapes were particularly healthy and ripe and were handpicked on the 12th of october with a sugar content of 104° Oechsle.

IN THE CELLAR

After a brief period of maceration (juice and grape skin contact) to extract aromas, the grapes were pressed and fermented in stainless steel tanks. After the cool fermentation, the wine remained on the lees in order to develop it's particularly creamy texture.

FOOD MATCHES

Enjoy with roast pork, spicy asian cuisine or the Moselle speciality, 'Gräwes mit Spanferkel' - spit-roasted pork with sauerkraut and mashed potato.



ALCOHOL
9%

ACIDITY
7,4 G/L

RESIDUAL SUGAR
40,6 G/L

BEST BEFORE
2012