

STAFFELTER HOF

PARADIES

2007 PARADIES - SEMI DRY

TASTE

This wine has massive potential. Well rounded, juicy and fresh with acidity to match. Peach, apple and mirabelle - well structures with a delicate minerality.

VINEYARD

Grown in steep, hard slate slopes in a south east facing vineyard; the basis of this wine's unique acidity. Handpicked in the middle of october with a sugar content of 95° Oechsle.

IN THE CELLAR

Six hours of grape skin contact before pressing to develop aromas and extract minerals. Once settled, the clear juice was fermented slowly in a cool environment.

FOOD MATCHES

Endless food matching possibilities... but works especially well with antipasti, milder curry dishes, white meat, 'Königsberger Klopsen' and milder cheeses.



ALCOHOL
9,5%

ACIDITY
7,6 G/L

RESIDUAL SUGAR
16,1 G/L

BEST BEFORE
2012