

BENCHMARK

GENUSS²

NO. 10 WHITE WINE CUVÉE

Natural and fresh, with notes of citrus, lime, and green apple. A consistently clear yet pleasantly mild acidity. A wine with a finely structured backbone and strong character. Zesty and crisp, with refined coolness – a sorbet in liquid form.



BEST OF
WÜRTTEMBERG

Vintage	2022
Taste	dry
Quality level	QbA
Alcohol	13.0% vol.
Volume	0.75 L
Residual sugar	0.4 g/l
Total acidity	6.4 g/l
Serving temperature	8–12 °C
Item no.	50301322
EAN	4003382063911
Allergens	contains sulfites
Pairs well with	Fish Turkey Asparagus

