



BESONDERS

GOLD

SPÄTBURGUNDER SPÄTLESE

In the glass, it displays the light garnet-red color so typical of Pinot Noir. The finely matured and complex bouquet features aromas of red berries, lovage, dried porcini mushrooms, hay, roses, violets, and a hint of sweet spices such as vanilla and toast. Dryly vinified, this wine delights the palate with particularly juicy fruit, silky tannins, moderately fresh acidity, and a subtle, savory note on the finish. It is a complex, silky, medium-bodied red wine that pairs well with many dishes.

Vintage	2023
Taste	dry
Quality level	QbA
Alcohol	11.0% vol.
Volume	0.75 L
Residual sugar	4.6 g/l
Total acidity	4.6 g/l
Serving temperature	16-18 °C
Item no.	30041522
EAN	4003382006062
Allergens	contains sulfites
Pairs well with	Duck Beef Vegetarian dishes

BOTTWARTALER WINZER EG

Oberstenfelder Str. 80 – D-71723 Großbottwar

T +49 7148 960 00 – **F** +49 7148 96 00 50

E info@bottwartalerwinzer.de – **W** bottwartalerwinzer.de

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