

RUSTER AUSBRUCH 2004

GRAPE VARIETIES

Chardonnay, Gewürztraminer

TASTING NOTE:

This Ruster Ausbruch is a bright golden yellow luscious wine with an entire fruit basket of aromas: tropical fruits, delicate blossom honey, rose hip, blood orange, mango, a touch of rhubarb and attar of roses. It is very elegant and juicy on the palate with oozes of mineral characters and a lively acidity. The wine is complex and balanced with a sweet touch of pineapple and coconut, complemented with subtle scents of Advent. A well composed, modern Ausbruch with an elegant silhouette and a fruity full-bodied finish. Great cellaring potential.

DRINK

slightly chilled at 10-12°C

ENJOY WITH

goose-liver pâté with baked and caramelised Granny Smith apples, Apricot-Cottage cheese Strudel, Crème brûlée with Mango, blue cheese such as Dolcelatte Gorgonzola, Bleu d'Auvergne, Stilton, etc...

HARVEST

was by hand during third week of November 2004. The selected grapes were collected in small boxes.

WINEMAKING

The grapes were crushed (by foot and mechanically), and left on the skins for 24 hours before being pressed. The alcoholic fermentation was performed in stainless-steel tanks which ended naturally, and was followed by 15 month maturation in stainless steel.

BOTTLING

9th May 2005

TECHNICAL SPECIFICATIONS

13.2 % alcohol by volume

6.8 g/l acidity

48.8 g/l residual sugar

BOTTLE SIZES

0,375l and magnum

