



SITZIUS

since 1560

CUVÉE WS

A range of flavours from forest berries and blackberries to dark chocolate with ripe tannins of the highest quality.

0.75 l bottle, natural cork

14.0 % vol. Alc. 0.7 g/l residual sugar

5.8 g/l total acidity

GRAPE VARIETY Acolon, Cabernet Dorsa & Dunkelfelder

FLAVOUR dry

WINE-GROWING REGION Nahe, Langenlonsheim

SOIL TYPE Nahe gravel & loess loam

VINIFICATION

open mash fermentation, then 14 days cold maceration followed by biological acid reduction through lactic acid bacteria; aged in barriques for 18 months

STORAGE TEMPERATURE 5–12° C

SERVING TEMPERATURE 15–18° C

This wine goes with...

Hearty stews, oven-baked chevon, steak tartare, rump steak, porterhouse steak etc.

