



**Rating: 91**

## **2017 Domaine Ciringa • Fossilni Breg Desertno Vino**

Vinified with 20% of botrytis grapes, the 2017 Fossilni Breg Sauvignon Blanc Desertno Vino fermented up to 15.5% alcohol and 100 grams of residual sugar. The golden-yellow colored Beerenauslese displays the flinty and refreshing lemony notes of the Zieregg/Ciringa and is a full-bodied, sweet and structured wine with some tannins and a highly intense and sweet texture. From very tiny berries, this is an impressively structured sweet wine with well-integrated acidity and food-friendly tannins. However, this is fiery too. Have a cigar with it! Tasted in May 2019

Drink Date: 2020 - 2060

Reviewed by **Stephan Reinhardt**