



TROCKENBEERENAUSLESE 2012

- Grape variety:** Scheurebe (Sämling 88)
- Yield:** about 7.800 litres
- Vineyards:** The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region (lakes district) gives in autumn due to its unique micro climate ideal conditions for the production of high end sweet wines.
- Alcohol:** 8.0 Vol. %
- Residual sugar:** 184.5 g/l
- Acidity:** 8.0 g/l
- Finishing:** Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel.
- Tasting notes:** Our Trockenbeerenauslese shows a golden colour with bright yellow reflexes. In the nose it is marked by sweet aromas of passion fruit and lemongrass. On the palate our wine shows again some spicy, exotic fruit paired with fine acidity which ends in a long and creamy sweet finish.
- Food recommendation:** Enjoy this wine as aperitif or with fruity desserts.
- Serve the wine at:** 8 – 10°C
- Best to drink from:** 2015 – 2030

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