



BEERENAUSLESE 2017

Grape variety:	Sauvignon Blanc
Harvest:	about 3.900 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:	11.0Vol. %
Residual sugar:	132.3 g/l
Acidity:	8.2 g/l
Finishing:	Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel.
Tasting notes:	Our Beerenauslese from pure Sauvignon Blanc is a premiere and shows deep golden color with yellow reflexes. In the nose it seduces with intensive aromas of passion fruit and lemon grass backed up by fine spiciness. On the palate the wine shows incredibly deep fruit which ends backed-up by vivid acidity in a long and creamy finish.
Food recommendation:	Enjoy this wine as aperitif or with fruity desserts.
Serve the wine at:	10 – 12°C
Best to drink from:	2019 – 2035

