



BEERENAUSLESE CUVEE 2011

- Grape varieties:** Scheurebe, Traminer, Grüner Veltliner
- Harvest:** about 1400 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:** 9.5 Vol. %
- Residual sugar:** 151.4 g/l
- Acidity:** 6.5 g/l
- Finishing:** Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel.
- Tasting notes:** Our Beerenauslese from this typical Austrian varieties shows deep golden color with yellow reflexes. In the nose it seduces with intensive aromas of stone fruit and exotic fruit with a hint of rose pedals. The Scheurebe provides fresh acidity which is in perfect balance with the full body of the Traminer and Grüner. On the palate the wine shows incredibly deep fruit which ends backed-up by fine acidity in a long and creamy finish.
- Food recommendation:** Enjoy this wine as aperitif, with fruity dessert or blue cheese.
- Serve the wine at:** 8 – 10°C
- Best to drink from:** 2014 – 2030

ZANTHO GmbH Dammweg 1A A-7163 Andau
Tel. 0043/2176/27077 Fax 0043/2176/27078 office@zantho.com www.zantho.com