



## TROCKENBEERENAUSLESE 2018

<b>Grape variety:</b>	60% Weißburgunder / 30% Welschriesling / 10% Riesling
<b>Yield:</b>	about 4.800 litres
<b>Vineyards:</b>	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.
<b>Alcohol:</b>	10.0 Vol. %
<b>Residual sugar:</b>	194.6 g/l
<b>Acidity:</b>	8.0 g/l
<b>Finishing:</b>	Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel.
<b>Tasting notes:</b>	Our Trockenbeerenauslese shows a light golden colour with bright yellow reflexes. In the nose it is marked by sweet aromas of rose leaves and quinces as well as candied citrus together with spicy notes. On the palate our wine shows again some spicy, exotic fruit paired with fine acidity which ends in a long and perfectly sweet finish.
<b>Food recommendation:</b>	Enjoy this wine with mature blue cream cheeses or with fruity desserts.
<b>Serve the wine at:</b>	8 – 10°C
<b>Best to drink from:</b>	2020 – 2045

