



BEERENAUSLESE 2018

Grape varieties:	Grüner Veltliner, Chardonnay
Harvest:	about 4.000 litres
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. With its special microclimate, which is strongly influenced by the adjacent lake of the same name, the region is one of the most important sweet wine regions in the world and thus provides ideal conditions for the production of high-quality sweet wines.
Alcohol:	9.0 Vol. %
Residual sugar:	161.5 g/l
Acidity:	7.1 g/l
Finishing:	Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats for 6 months
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	Our Beerenauslese Cuvée shows deep golden color with yellow reflexes. In the nose it seduces with intensive aromas of exotic fruit 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 this wine at:	10 – 12°C
Drink this wine from:	2020 – 2036

