



TROCKENBEERENAUSLESE 2019

Grape varieties:	Grüner Veltliner
Harvest:	about 1.800 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:	6.5 Vol. %
Residual sugar:	324.4 g/l
Acidity:	8.4 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 Trockenbeerenauslese shows a light golden colour with bright yellow reflexes. In the nose it is marked by sweet aromas of rose leafs 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.
Food recommendation:	Enjoy this wine with mature blue cream cheeses or with fruity desserts.
Serve this wine at:	10 – 12°C
Drink this wine from:	2023 – 2050

