



## BEERENAUSLESE 2017

<b>Grape variety:</b>	Scheurebe (Sämling 88)
<b>Harvest:</b>	about 3.500 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>	9.5 Vol. %
<b>Residual sugar:</b>	160.6 g/l
<b>Acidity:</b>	7.9 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 Beerenauslese from pure Sämling is a premiere. It shows light golden color with yellow reflexes. In the nose it seduces with intensive aromas of passion fruit and candied citrus backed up by spicy hints. On the palate the wine shows deep exotic fruit backed-up by vivid acidity and ends in a long a creamy-sweet finish.
<b>Food recommendation:</b>	Enjoy this wine as aperitif or with fruity desserts.
<b>Serve the wine at:</b>	8 – 10°C
<b>Best to drink from:</b>	2020 – 2032

