



BEERENAUSLESE 2017

Grape variety:	Scheurebe (Sämling 88)
Harvest:	about 3.500 litres
Vineyards:	The grapes grow in selected vineyards in the region of the Seewinkel district, which are characterized by dry, gritty and mineral soils. Our region is known to be one of the driest and hottest in Austria and provides ideal conditions for the production of high-quality sweet wines. The region is known to be one of the best sweet wine regions in the world.
Alcohol:	9.5 Vol. %
Residual sugar:	160.6 g/l
Acidity:	7.9 g/l
Finishing:	Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel.
Tasting notes:	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.
Food recommendation:	Enjoy this wine as aperitif or with fruity desserts.
Serve the wine at:	8 – 10°C
Best to drink from:	2020 – 2032

