



BEERENAUSLESE 2019

Grape variety:	100% Scheurebe (Sämling 88)
Average yield:	about 3.500 Liter
Vineyards:	The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for the production of high quality sweet wines.
Alcohol:	9.5 Vol. %
Residual sugar:	8.8 g/l
Acidity:	174.5 g/l
Finishing:	Fermentation in stainless steel vats at 14°C to 16°C, finish in stainless steel vats
Closure:	Vino-Lok® glass stoppers
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 this wine at:	8 - 10°C
Drink this wine from:	2022 - 2034

