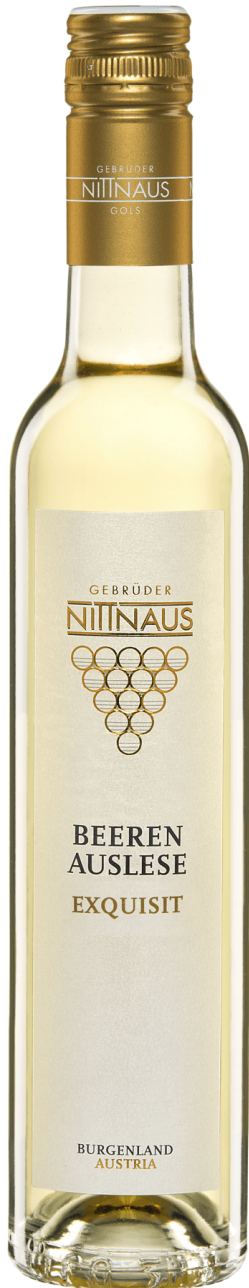


GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



BEERENAUSLESE EXQUISIT 2024

A world-class example of a botrytis dessert wine



ORIGIN: Austria, Burgenland

CATEGORY: Sweet/dessert, White, Still wine

GRAPES: 40% Weißburgunder, 30% Welschriesling, 30% Scheurebe

WINE DESCRIPTION

Brilliant yellow-straw colour with visible viscosity. Luscious peach and tropical fruit aromas are well defined. A rich entry leads to a sweet, medium-bodied palate with balanced acidity. Intensely fruity. A balanced, lovely style.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

Continental climate with warm, dry summers and cold, dry winters. Perfect conditions for Botrytis & great humidity levels due to the proximity of the lake Neusiedl.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

VINIFICATION

Fermentation and aging in stainless steel.

FERMENTATION

Fermentation at around 18°C

FOOD PAIRING

It's a great food companion to: mature or spicy cheeses, fruity sorbets, fruit cakes and tarts, chili chocolate or nutty desserts.

One of our favorites is to serve it to foie gras. But even on its own or beside a coffee the Beerenauslese is a treat.



ALCOHOL: 10.5%
TOTAL ACIDITY: 5.4 g/l
RESIDUAL SUGAR: 172.1 g/l
DRINKING TEMPERATURE: 6–12° C

BOTTLE SIZES: 0.375l
CLASSIFICATION: Beerenauslese
VEGETARIAN: Yes
VEGAN: Yes