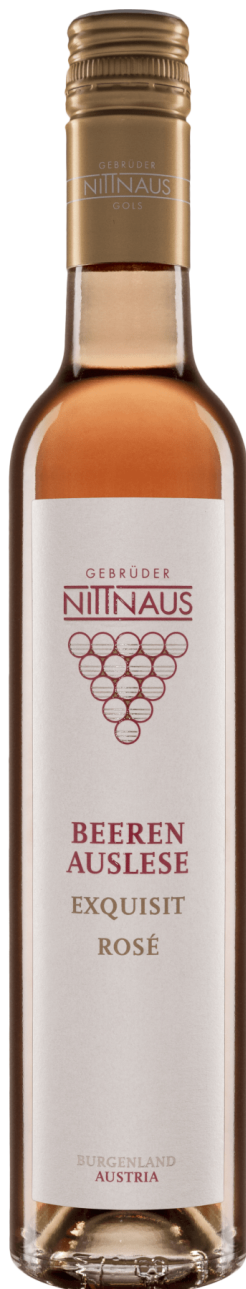


GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



BEERENAUSLESE EXQUISIT ROSÉ 2024

Indulge in a melody of flavors



ORIGIN: Austria, Burgenland
CATEGORY: Sweet/dessert, Rosé, Still wine
GRAPES: 100% Zweigelt

WINE DESCRIPTION

Light red with orange touches, fresh and fruity in the nose, reminding of strawberries, blood oranges, mint-chocolate, elegant on the palate, good balance between sweetness and acidity, complex and fresh at the same time.

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.

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

After selective handpicking the whole grape bunches are pressed to produce the concentrated Beerenauslese juice. The fermentation is stopped by cooling and filtration. Afterwards, it is aged in stainless steel.

FOOD PAIRING

Mature or spicy cheeses, fruity sorbets, fruit cakes and tarts, chilli chocolate are great dinner pairings. Another beautiful combination is to serve the Beerenauslese to foie gras. But even on its own or beside a coffee the Beerenauslese is a treat.



ALCOHOL:	9.0%	BOTTLE SIZES:	0.375l
TOTAL ACIDITY:	5.9 g/l	CLASSIFICATION:	Beerenauslese
RESIDUAL SUGAR:	189.1 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	8–10° C	VEGAN:	Yes