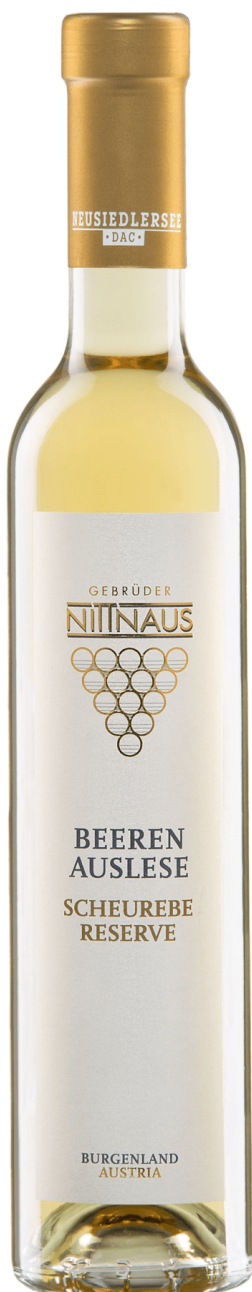


GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



BEERENAUSLESE SCHEUREBE NEUSIEDLERSEE DAC RESERVE 2020

Harmonious delight, layers of flavor.



ORIGIN: Austria, Burgenland, Neusiedlersee DAC

CATEGORY: Sweet/dessert, White, Still wine

GRAPES: 100% Scheurebe

WINE DESCRIPTION

Pale golden yellow with visible viscosity. Intensive aroma of ripe pineapple, fruity on the palate, distinctly multi-layered with a very good balance, thanks to its spicy acidity - a wonderfully harmonious dessert wine.

VINEYARD

Mild summers, crisp winters - a continental climate.

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

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

HARVEST NOTES

selective hand picking

VINIFICATION

fermentation and aging in stainless steel

FERMENTATION

fermentation at around 18°C

FOOD PAIRING

Mature or spicy cheeses, fruity sorbets, fruit cakes and tarts, chilli chocolate or nutty desserts are great 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: 6.5%
TOTAL ACIDITY: 8.9 g/l
RESIDUAL SUGAR: 169.1 g/l
DRINKING TEMPERATURE: 6-12° C

BOTTLE SIZES: 0.375l
CLASSIFICATION: DAC Reserve