

GOLS AM NEUSIEDLERSEE BURGENLAND AUSTRIA

RIED EDELGRUND SCHEUREBE









TBA ESSENZ RIED EDELGRUND NEUSIEDLERSEE DAC RESERVE

2021



ORIGIN: Austria, Burgenland, Neusiedlersee DAC

CATEGORY: Sweet/dessert, White, Still wine

GRAPES: 100% Scheurebe

WINE DESCRIPTION

Radiant golden yellow, enticing aroma, a rich display of ripe yellow tropical fruits, ripe peach, floral honey, and raisins, a charming interplay of sweetness and acidity, a wine that is both substantial and lively with a complex finish and great length, showcasing enormous potential.

VINEYARD

'Edelgrund' literally means fine soil. It is one of the warmest sites in proximity to the Lake Neusiedl.

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

Hand-harvested and pre-selection of the grapes in the vineyard. Whole-cluster pressing with 12-hour skin contact. Must fermentation through fermentation and clarification through sedimentation. Temperature-controlled fermentation in stainless steel tank. 18 months of lees aging.

FOOD PAIRING

Its complex, lingering finish makes it the ideal companion to fine blue cheeses, delicate foie gras, or fruit-driven desserts. A wine of great potential – created for truly special moments.

 ALCOHOL:
 7.0%

 TOTAL ACIDITY:
 11.8 g/

 RESIDUAL SUGAR:
 314.2 g/

DRINKING TEMPERATURE:

7.0% BOTTLE SIZES: 0.375l
11.8 g/l CLASSIFICATION: Trockenbeerenauslese

314.2 g/l VEGETARIAN: 6–10° C VEGAN:

Yes