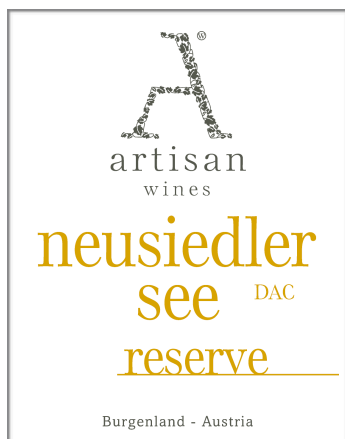




Neusiedlersee DAC Reserve 2019

Welschriesling Beerenauslese, sweet



The Cru Kaiserberg is one of the best sites in Halbtorn. 40 year old vines in this deep fertile soil with a very good water retention capability are the base for very ripe, aromatic grapes. The wine produced with these kind of grapes shows a subtle structure with aromas of ripe yellow apples and pears. This wine will benefit from further bottle ageing.

24 hours skin contact, gently pressed, fermented under controlled temperatures in stainless steel tank, fermentation stopped by cooling and cross flow filtration, further maturation in tank for one year.

Food pairing:	fruity deserts
Variety:	100% Welschriesling
Age of vines:	49 years
Soil:	Paratschernosemic- and tschernosemic soils
Yield:	selective manual harvest - 23 hl/ha
Alcohol:	8.9 % abv.
Total acidity:	7.0 g/l
Residual sugar:	145.3 g/l
Maturity:	2020 - 2040
Temperature:	12 - 14°C
Closure:	Screw cap
Approval number:	E 3143/20

