

WEINGUT

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WEISSBURGUNDER TROCKENBEERENAUSLESE 2015

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram

Appellation: Schillingsberg vineyard site marks the lower terrace area of the Wagram hillside, on an altitude of 200-220 m see level.

Type of soil: Red gravel soil built from the former riverbank of Danube, partly covered with some loess layers, rich in minerals, particular quiet irony.

Age of the vineyards: 20-25 years

Viticulture: Our goal is sustainable viticulture by using no herbicides since 25 years, chemical plant protection is reduced to the absolute minimum required. Due to the advantage of Löss terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the finest botrytised grapes are used for this noble sweet wine. Produced only in several years when weather conditions allow a reasonable yield

Winemaking: Gentle pressing was done by pneumatic press, the dark and cloudy juice then cleared by a filter-press. Fermentation with our own yeast selection took place in new barriques of French oak. This process needed until beginning of the next year and stopped on its own at around 7% vol. alcohol. Bottled after 12 months of aging in the barrels in 375ml bottles.

Analysis: Alcohol 7%, res. sugar 293 g/l, acidity 8.3 g/l

Tasting notes: This rare Dessert-Wine from Weissburgunder (Pinot blanc) shows a brilliant gold-yellow colour, delicate aromas and flavours of mango and pear mingle with nuances of hazelnut, herbs and spice, underlined with some toasted background. Honey-like sweetness is well integrated and buffered with juicy acidity. Superb aging potential.

Ageing potential: Starts to show well after 2-3 years, best from 5 to 15 years.

