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BEERENAUSLESE 2019

Country of origin: Austria
Growing area: Wagram
Village: Fels am Wagram

Appelation: Various vineyard sites throughout Fels village on Loess terraces with altitudes of 220-280 m.

Type of soil: pure Löss, rich in limestone

Grape Varieties: Grüner Veltliner & Weissburgunder (Pinot blanc)

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is 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 almost black and cloudy juice cleared by a filter-press. For fermentation with our own yeast selection took place in used barriques. This process needed until beginning of the next year and stopped on its own at around 9% vol. alcohol. Bottled after 12 months of aging in stainless steel containers into elegant half-bottles (375ml).

Analysis: Alcohol 9% by vol., res. sugar 177 g/l, acidity 8.2 g/l

Tasting notes: This rare Dessert-Wine shows intense yellow-gold colour, delicate layers of tobacco, herbs and spice. Honey and caramel, on the palate, perfect balance between sugar and acidity, lingering dried-fruit aromas in the long finish. Great aging potential.

Ageing potential: starts to open form the second year, best from 3 to 10 years