

Nikolauswein Trockenbeerenauslese 2005

Trockenbeerenauslese 

Origin:	Austria, Wachau, Mautern
Quality grade:	Trockenbeerenauslese
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Riesling 70 % Grüner Veltliner 15 % Jubiläumsrebe 15 %
Geographical Orientation:	north east
Sea Level:	240 - 260 m
Soil:	loess



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/november

Malolactic: no

Fermentation:

Skin Contact: 48 hour(s)

Fermentation: spontaneous
small oak barrel | 225 L | used barrel | 12
month(s)

Maturing: small oak barrel | 225 L | used barrel | 60
month(s)

Time on the Full 6 month(s)

Yeast:

Time on the Fine	60 month(s)
Yeast:	
Bottling:	natural cork beginning/april 2010
Data	
Wine Type:	Still wine white sweet
Alcohol:	10.5 %
Acid:	9 g/l
Residual Sugar:	210 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 18 °C
Aging Potential:	high (50 years)
Optimum Drinking Year:	2010 - 2050

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.