

NIKOLAUSWEIN TROCKENBEERENAUSLESE 2005



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

Cellar

Harvest:	handpicked middle/november
Malolactic Fermentation:	no
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 Yeast:	6 month(s)
Time on the Fine Yeast:	60 month(s)
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.