

# Umathum Beerenauslese 2017

## Wine Description

Deep gold with yellow reflexes in the glass, in the nose the wine shows multilayered with impressions of citrus, quince, yellow apples and honey. On the palate the wine shows again fresh impressions of honey with a spicy and peppery finish. The wine leaves vivid and complex on the palate and ends in a very long finish

<b>Wine Type:</b>	Still wine   white   sweet
<b>Alcohol:</b>	10.3 %
<b>Residual Sugar:</b>	142 g/l
<b>Acid:</b>	6.4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high (35 years)
<b>Optimum Drinking Year:</b>	2020 - 2050

## Vineyard



<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Beerenauslese, Prädikatswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Chardonnay 40 %   28 years Pinot Gris 40 %   17 - 50 years Botrytis: 25 % Traminer 10 % Welschriesling 10 %
<b>Geographical Orientation:</b>	north east
<b>Sea Level:</b>	150 m



**Soil:** gravel  
slate  
quartz

## Harvest and Maturing

<b>Harvest:</b>	handpicked   October 31
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	squashed   24 hour(s)   cold   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   2 month(s)   temperature control: yes   8 - 17 °C Fermentation Stop: By cooling At Residual Sugar 140 g/L
<b>Filter:</b>	layer filtration   fine
<b>Sulfur Added:</b>	wine
<b>Maturing:</b>	steel tank   4 - 5 month(s)
<b>Bottling:</b>	glass cork   middle/april 2018

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

## Food recommendation

goes well with blue cheese and foie gras terrine, a glass for itself - a pure pleasure