

Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Beerenauslese, Prädikatswein

Site: Vineyard Selection

Site Type: hillside

Varietal: Chardonnay 40 % | 28 years
Pinot Gris 40 % | 17 - 50 years
Traminer 10 %
Welschriesling 10 %

Geographical Orientation: north east

Sea Level: 150 m

Soil: gravel
slate
quartz



Cellar

Harvest: handpicked | October 31

Fermentation: spontaneous

Filter: layer filtration | fine

Maturing: steel tank | 4 - 5 month(s)

Bottling: glass cork | middle/april 2018

Data

Wine Type: Still wine | white | sweet

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: high (35 years)

Optimum Drinking Year: 2020 - 2050

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

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

