

Umatham Beerenauslese 2017

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 Botrytis: 25 % Traminer 10 % Welschriesling 10 %
Geographical Orientation:	north east
Sea Level:	150 m
Soil:	gravel slate quartz



Weather / Climate

Climate: continental, pannonic

Cellar

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

Data

Wine Type:	Still wine white sweet
Alcohol:	10.3 %
Residual Sugar:	142 g/l
Acid:	6.4 g/l
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