



Beerenauslese 2017

Origin:	Austria, Burgenland, Andau
Quality grade:	Beerenauslese
Site:	Seewinkel
Site Type:	plains
Varietal:	Sauvignon Blanc 100 % 3900 liter/ha
Sea Level:	80 - 100 m
Soil:	stony iron containing alluvial gravel




Weather / Climate

Seasons 2017: April | flowering | mild | wet | frost

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Whole Grape Pressing:	no
Mash Fermentation:	squashed Stems: 0 %

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Fermentation: spontaneous
steel tank | temperature control: yes | 14 - 16 °C

Second Fermentation: Yeast Type: selected yeast

Maturing: steel tank

Bottling: glass cork

Data

Wine Type: Still wine | white | sweet

Alcohol: 11 %

Residual Sugar: 132.3 g/l

Acid: 8.2 g/l

Total Sulfur: < 0 mg

Allergens: sulfites

Drinking Temperature: 8 - 10 °C

Aging Potential: high (20 years)

Optimum Drinking Year: 2019 - 2030