



Beerenauslese 2017

Beerenauslese

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: yes
Fermentation:
Whole Grape: no
Pressing:

Zantho | Dammweg 1a | 7163 Andau | Austria

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Mash Fermentation: squashed | Stems: 0 %
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