

2017 WEISSBURGUNDER TROCKENBEERENAUSLESE



STEININGER

Quality grade:	Trockenbeerenauslese
Site:	Weißburgunder Trockenbeerenauslese
Varietal:	Weißburgunder 100 %

Vineyard Site:

Vineyards around Langenlois on loess and clay soils

Cellar

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Trockenbeerenauslese is among the most concentrated and rarest styles of noble sweet wines. The fully shriveled berries, affected by noble rot, are carefully selected by hand and gently processed. This results in a highly concentrated wine with dense fruit, intense sweetness, and remarkable freshness – a fascinating interplay of power and elegance.

Harvest:	handpicked middle/november
Fermentation:	stainless steel tank
Maturing:	steel tank
Bottling:	Stelvin Lux

Data

Wine Type:	Still wine white sweet
Alcohol:	10 %
Acid:	9.3 g/l
Residual Sugar:	215 g/l
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2019 - 2034

Awards

Weinguide Rot und Süß: 5 von 5 Gläser

Wine Description

Bright orange with a mature glow, showing aromas of raisins, orange zest, and delicate notes of marmalade and dark bread. On the palate intense and dense, with pronounced sweetness and a vibrant interplay of fruit and acidity. Powerful and multi-layered, with a long, aromatic finish.

Food Pairing

A distinctive partner for desserts with orange, caramel, or dried fruits, as well as fine pâtisserie. Also excellent with aged blue cheese or enjoyed on its own for special moments.

