

2018 TRAMINER TROCKENBEERENAUSLESE



STEINGER

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

Cellar

cellar

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 end/november
Fermentation:	stainless steel tank
Maturing:	steel tank
Bottling:	Stelvin Lux

Data

Wine Type:	Still wine white sweet
Alcohol:	12.5 %
Acid:	7.1 g/l
Residual Sugar:	134 g/l
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2020 - 2035

Wine Description

Deep amber with a mature glow, revealing aromas of dried apricot, honey, and delicate vanilla notes, complemented by a hint of bitter orange. On the palate opulent and powerful, with intense sweetness, a touch of saline tension, and finely balanced acidity. Multi-layered and elegant, with a long, sweet-driven finish.

Food Pairing

A harmonious match for desserts with apricot, orange, or vanilla, as well as fine pâtisserie. Also an intriguing partner for aged blue cheese or enjoyed on its own as a special moment.

