

# Umatham Beerenauslese 2019

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Beerenauslese, Prädikatswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Scheurebe 100 %
Geographical Orientation:	north east
Sea Level:	150 m
Soil:	gravel slate quartz



## Weather / Climate

Climate:	continental, pannonic
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## Cellar

Harvest:	handpicked
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
Filter:	layer filtration   fine
Maturing:	steel tank   4 - 5 month(s)

## Data

Wine Type:	Still wine   white   sweet
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (35 years)
Optimum Drinking Year:	2022 - 2052

## 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