

# Umathum

## Beerenauslese 2019

Beerenauslese, Prädikatswein

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



## Weather / Climate

**Climate:** continental, pannonic

## 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

**Weingut Umathum** | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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**Maturing:** steel tank | 4 - 5 month(s)

**Bottling:** glass cork

## 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