

2023

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Beerenauslese

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Prädikatswein, Burgenland



Cellar

Grapes were harvested with the sought after noble rot – immediately pressed – fermentation in stainless steel tank – after 3 weeks fermentation stopped naturally

Tasting Note

Intense golden color – dried apricot – honeydew melon – hay flowers – intense sweetness on the palate – supported by refreshing acidity

Food Pairing

Fruity desserts – cheese – foie gras

Varietal
Chardonnay | varietal blend
white

Flavor
sweet

Alcohol
11.5 %

Residual Sugar
227.5 g/l

Acid
7.6 g/l

Drinking Temperature
10 - 12 °C

EAN
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