

2023 RIESLING BEERENAUSLESE



STEININGER

Philosophy

Beerenauslese is one of the classic noble sweet Prädikat wines. The fully ripe, partially botrytised berries are carefully hand-harvested and gently processed. The result is a concentrated wine with intense fruit, natural sweetness, and lively freshness – a harmonious interplay of richness and elegance.

Quality grade: Trockenbeerenauslese

Site: Riesling Beerenauslese

Varietal: Riesling 100 %

Vineyard Site:

Vineyards around Langenlois on loess and clay soils

Cellar

Harvest: handpicked | end/october

Fermentation: stainless steel tank

Maturing: steel tank

Bottling: Stelvin Lux

Data

Wine Type: Still wine | white | sweet

Alcohol: 10.5 %

Acid: 10.5 g/l

Residual Sugar: 113 g/l

Drinking Temperature: 8 - 10 °C

Optimum Drinking Year: 2025 - 2040

Wine Description

Pale golden yellow, with delicate honey notes on the nose, accompanied by herbal minerality, subtle botrytis nuances, and ripe citrus fruit. On the palate rich and juicy with ripe peach and citrus, supported by precise acidity. Multi-layered and elegant, with a harmonious interplay of sweetness and freshness and a long finish.

Food Pairing

A beautiful match for fruit-driven desserts such as apricot or citrus tart, as well as fine pâtisserie. Also an elegant partner for aged blue cheese or enjoyed on its own for special moments.

