

# 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.

