

2023 TRAMINER TROCKENBEERENAUSLESE



STEININGER

Quality grade:	Trockenbeerenauslese
Site:	Traminer Trockenbeerenauslese
Varietal:	Traminer 100 %

Cellar

cellar

Trockenbeerenauslese is among the most concentrated and rarest styles of noble sweet wines. The fully shriveled berries, affected by noble rot, are carefully selected by hand and gently processed. This results in a highly concentrated wine with dense fruit, intense sweetness, and remarkable freshness – a fascinating interplay of power and elegance.

Harvest:	handpicked end/november
Fermentation:	stainless steel tank
Maturing:	steel tank
Bottling:	Stelvin Lux

Data

Wine Type:	Still wine white sweet
Alcohol:	10 %
Acid:	7.9 g/l
Residual Sugar:	183 g/l
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2025 - 2040

Wine Description

Shimmering deep amber, with aromas of dried apricot, honey, and delicate vanilla, complemented by subtle hints of bitter orange. On the palate powerful and dense, with intense sweetness, lively tension, and well-integrated acidity. Complex and harmonious, with a long, elegant finish.

Food Pairing

A versatile match for desserts with stone fruit, citrus, or vanilla, as well as fine pâtisserie. Also very well suited to aged blue cheese or enjoyed on its own for special moments.

