

# 2023 TRAMINER TROCKENBEERENAUSLESE



STEINGER

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.

