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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Beerenauslese |
| Site: | Eisenstädter Rieden: Feiersteig, Neuwiese |
| Site Type: | hilly land |
| Varietal: | Neuburger Weißburgunder |
| Geographical Orientation: | south east |
| Sea Level: | 190 - 210 m |
| Soil: | calcareous large brown earth deep humus medium |

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Maturing: | small wooden barrel used barrel 60 month(s) |
| Bottling: | Aug. 25, 2025 |

Data

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| Wine Type: | Still wine white sweet |
| Alcohol: | 12 % |
| Residual Sugar: | 96.1 g/l |
| Acid: | 11.9 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 12 - 14 °C |
| Optimum Drinking Year: | 2025 - 2045 |

Wine Description

feine, elegante Aromen nach "Sherry", Marzipan und Dörrobst, sehr rund und harmonisch, schöne Länge, Appetit anregend

Food Pairing

perfekt als Aperitif