



RIED KAISERBERG RIESLING BEERENAUSLESE 2015

Origin:	Austria, Wachau, Dürnstein
Quality grade:	Beerenauslese
Site:	Kaiserberg
Site Type:	terraces
Varietal:	Riesling 100 %
Sea Level:	200 - 300 m
Soil:	migmatite amphibolite medium top soil paragneiss large top soil



CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	no

DATA

Wine Type:	Still wine white sweet
Alcohol:	10.5 %
Residual Sugar:	136.9 g/l
Acid:	7.6 g/l
Allergens:	sulfites



WINE DESCRIPTION

The cru Kaiserberg is situated in the western end of Dürnstein. It's unique position next to the Danube bend is influenced by Pannonian climate from the east and cold airstreams from the north. In 200-300 meters above the sea-level on Paragneis and Amphibolit distinctively wines are sourced, like the Beerenauslese Riesling 2015. Due to a very strict and selective harvest by hand in the end of October only healthy grapes found their way in our cellar. The result: golden color - animating stone fruit aromas paired with tension, balance and mineral hints which leads in to a very sophisticated Beerenauslese.

WINERY

The Tegernseerhof is situated in the middle of one of the most beautiful winegrowing regions in Austria – the Wachau, UNESCO World Heritage Site. The original facilities were built in 1176 by the Benedictine community of the Tegernsee Abbey. Today, Martin Mittelbach is the sixth generation of owners. Among the best-known, excellent locations and wines are Schuett, Hoehereck, Loibenberg, Steinertal and Kellerberg. As a member of the association “Vinea Wachau”, the vinification follows the regulations of the “Codex Wachau” - a declaration of dedication to natural wine production and the strictest control. "The highest level of excellence must be the minimum we should expect from these wines." Martin Mittelbach.