

Beerenauslese Chardonnay 2017



This wine results from the selection of the botrytised grapes that remain somewhat longer on the vine following the harvesting of our dry Chardonnay. We are not able to harvest this type of sweet wine every year. Role models for this wine are the noble sweet wines from the Rheingau and the Mosel. This Chardonnay grows on the slopes of the Manhartsberg, and is in no way inferior to its two famous German counterparts.

- Fine intensive fruity nose of bananas, pineapple and biscuit, multifaceted sweetness with juicy acidity and lots of spiciness, initially compact on the palate, then expanding fruity bloom, concentrated and powerful, harmonious interplay of sugar and acidity, long, brilliant reverberation, reiterated notes of mineral notes in the finish
- Kaiserschmarren (chopped-up raisin omelette) with stewed plums, ice cream or desserts with local fruits – or simply for drinking on its own.

100% Chardonnay, Austrian noble sweet wine
Handpicked on 22. November 2017, whole bunch pressing
27° KMW (Klosterneuburg most value), selected yeast, aged in oak barrels, screw top
Alcohol: 10.5% by vol.
Acidity: 7.5 g/l
Residual sugar: 120 g/l