

Beerenauslese Riesling 2006



This wine results from the selection of the botrytised grapes that remain somewhat longer on the vine following the harvesting of our dry Riesling. We are not able to harvest this type of sweet wine every year. Role models for this wine are the “grand cru” wines from the Rheingau and the Mosel. This Riesling grows on our two primary rock sites Innere Bergen and Steinbreiten, and is in no way inferior to its two famous German counterparts.

*Fine intensive fruity nose of apricots, peaches and roses, 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 lots mineral notes in the finish

*Kaiserschmarren (chopped-up raisin omelette) with stewed plums, ice cream or desserts with local fruits – or simply for drinkling on its own.

100% Riesling, Austrian wine with special attributes
Hand-picked on 26 and 28 October 2006, whole bunch pressing
28° KMW (Klosterneuburg most value), selected yeast, aged in stainless steel tanks, natural cork
Alcohol: 10.5% by vol.
Acidity: 8.2 g/l
Residual sugar: 145.0 g/l