

Chadonnay Dessert

Beerenauslese

2013



The grapes come from the Langenloiser Spiegel, whose lime-rich loess soils form this 250 metre-high vineyard site in the south of Langenlois. Its height and exposure – which are optimal for the good aeration here – help to deliver to Burgundian grapes, even at the Prädikat level, a great deal of freshness, structure and density.

The grapes were picked in December 2013; half were fermented and matured in steel tanks, the other half in small wooden barrels.

Tasting Note:

Light straw-gold hue with golden green reflections. A youthful yet complex bouquet, somewhat reserved – like in the budding phase of meadow and elderflower blossoms. Also notes of green apple and lime peel underscored with touches of stone fruit, vanilla and a discreet herbal-spicy touch. On the palate is a light, flavourfully sweet, creamy smoothness that provides a platform for vibrant, youthful acidity and fine fruitiness (notes of apple, stone fruit, citrus) that carries through to the long, spicy mineral finish.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: Langenloiser Spiegel
Soil Type: Loess
Elevation: 260 – 270 m
Slope Face: ESE

Harvest Date: 16. – 17. December 2013
Skin Contact: -
Ageing: Stainless steel, small wooden casks
Bottling Date: July 2014

WINE DETAILS

Alcohol: 8.5 %vol.
Acidity: 11 g/l
Residual Sugar: sweet

Serving Temperature: 10 – 12° C
Food Pairing: fruity desserts, fresh cheese, Christmas baked goods

Bottled in: 37,5cl