

BEERENAUSLESE 2005

GRAPE VARIETIES

A blend of our white wine varieties.

DESCRIPTION

Light golden colour with juvenile reflections. Intensive fruity nose of Muscat, stone-fruit and a variety of exotic fruits. Delicate almost fresh hint of honey, seductive fragrance. Interesting also for new lovers of noble sweet wines. Multifaceted, sweet with crisp acidity and very elegant melting fruit. Preserved peaches, honey melon, delicately integrated rather high amounts of residual sugar, very juicy. Who could resist...

SERVING TEMPERATURE

Dependent on accompanying food 8 - 13°C.

ACCOMPANYING IDEAS

Sugared pancake with raisins (Kaiserschmarrn) and stewed apricots, peach ice-cream, desserts with exotic fruits just as passion fruit, pineapple, Sharon fruit etc.

HARVEST

Mid-October 2005 hand-picked into small boxes from our white wine vineyards which were harvested before for our dry white wines.

GRAPE PROCESSING & FERMENTATION & MATURATION

Crushing, approx. 2 hours of maceration in the tank press, gentle pressing for several hours, fermentation in stainless steel tanks, interruption of fermentation by racking and chilling. Maturation in steel tanks.

BOTTLING

April 2005

ANALYSIS

10,8% alc.vol
9,3 g/l acidity
117,1 g/l residual sugar

BOTTLE SIZE

0,375 l

