



Beerenauslese Riesling

Ried Heiligenstein 2018

Nature gives us whether sweet wine is produced in special years. Only when the conditions are perfect, there are these rare specialties at the winery.

Beerenauslese

Substantial, invigorating, and concentrated, the forward acidity grabs you, revealing a luscious body of sweet deep fruit structures. The aromas are expansive and, apart from the fruit, are underlaid with spice and honey, with a long and lingering finish.

Botrytis cinerea & the appellation Ried Heiligenstein

Botrytis cinerea, a type of fungus better known under the name noble rot, is the crucial building block for sweet wine. It affects ripe grapes by penetrating the skin with microscopic pores which subsequently dries out the berry. The loss of water leads to natural reactions that change and concentrate both the aromas of the grapes and their acidity. Botrytis cinerea only develops under special meteorological conditions, warm daytime temperatures combined with a lot of moisture, followed by cool nights and continuous ventilation. These ideal conditions are found in individual plots on the Ried Heiligenstein. These plots provide the basis for Riesling, which reveal the immense potential Kamptaler sweet wines which display radiant clarity and acidic tension.

The making of the wine

We harvested our noble rot grapes in several passages in meticulous manual work. In the cellar, the grapes were selected a second time. After a day on the mash, the grapes were gently pressed. Due to the water loss on the vine only a small amount of highly concentrated juice was released when pressed. The fermentation started spontaneously. The Beerenauslese was aged in wooden barrels.

Recommendation

Sweet or savoury tarts and quiches - for example, pumpkin or with leek and bacon. Sounds mad but tastes good! If you want to be on the safe side the Beerenauslese combines fantastically with sweet cakes.

J FACTS

Grape variety: Riesling

Hand picked grapes from organic farming

Vineyard / Site: Ried Heiligenstein

ABV: 8.0 % vol.

Ac: 9.6 ‰

RS: 294 g/l

Ageing potential: 2028

