



Trockenbeerenauslese Riesling

Ried Loiserberg 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.

Trockenbeerenauslese

The highest order amongst sweet wines. An intense sweetness on the palate is accompanied by a bold, but straightforward and highly structured acidity. Our TBA is deep and powerful, forceful and dynamic. A veritable potpourri of complementary aromas are embedded in a concentrated and juicy mouth-feel-pure nectar of the gods!

Botrytis cinerea & the appellation Ried Loiserberg

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 Loiserberg. 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 and only the raisins were used for TBA. After a day on the mash, the grapes were gently pressed, with little but highly concentrated juice flowing out due to the evaporation that took place on the vine. The fermentation of the berries started spontaneously and lasted about 6 months due to the high sugar concentration.

Recommendation

Fantastic with desserts, but not exclusively. Arabic and East Asian main courses also work well with TBA: slightly spicy and intensely flavoured. And of course cheese and pâtés.

J **FACTS**

Grape variety: Riesling
Hand picked grapes from organic farming
Vineyard / Site: Loiserberg
ABV: 7.5 % vol.
Ac: 9.9 %
RS: 314 g/l
Ageing potential: 2030+

