



DOMÄNE  
WACHAU



# BEERENAUSLESE TERRASSEN 2017



## Origin & Terroir

The grapes for Beerenauslese Terrassen come from terraced vineyards throughout the Wachau. The wine reflects the elegant and precise style and character of Wachau sweet wines.

## Grape Variety

Beerenauslese Terrassen is a blend of mainly Riesling as well as Pinot Blanc, Rivaner and Gelber Muskateller. The Riesling contributes the delicate elegance, nobility and the fruity character, Rivaner adds freshness and finesse, Pinot Blanc brings additional complexity and structure whereas Gelber Muskateller provides a distinctive aroma.

## Classification

Beerenauslese must be harvested at least at 25° KMW (125° Oechsle). Beerenauslese is a rare and intense sweet wine with concentrated natural sweetness. The annual production volume is very low.

## Vinification

Prime sites have been specifically cultivated for sweet wines. Botrytised Riesling grapes have a high concentration of sugar that creates the viscosity of wines. Additionally, top quality sweet wines also require a small portion of healthy, non-botrytised grapes to retain fine fruit character and precision. The grapes were carefully hand-picked between mid-October and mid-November with an average yield with only 1.500 kg per hectare. Temperature-controlled fermentation and vinification in stainless steel tanks guarantee particular elegance and structure.

## Tasting Notes

These wines are straw yellow with golden reflections. Open and pronounced, the nose complex bouquet of intense fruit flavours, forest honey, exotic fruits, physalis, mango, passion fruit, subtle hints of citrus, wild herbs. The palate is sweet and harmonious with refreshing acidity. This is a very expressive sweet wine with a long finish.

## Enjoyment

Serve well chilled at about 10 C°. Best accompanied with patés, foie gras or fruity desserts or the traditional Austrian "Kaiserschmarrn" (cut-up and sugared pancake with raisins). Drink now or age for 6-8 years.

- 18 points | GAULT MILLAU
- Gold | NÖ WEINPRÄMIERUNG
- 5 Glasses | WEIN GUIDE ROT

**Alcohol:** 10.0% | **Acidity:** 9.9‰ | **Residual Sugar:** 168,4g/l | 0,375l