



A great dessert wine from traditional Wachau grape varieties. Delicate notes of honey and sweet spices! Ideal with fruity desserts!

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.

VINTAGE 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. 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. Temperature-controlled fermentation and vinification in stainless steel tanks guarantee particular elegance and structure.

CHARACTER & STYLE

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. Serve well chilled it best accompanies patés, foie gras or fruity desserts or the traditional Austrian "Kaiserschmarn" (cut-up and sugared pancake with raisins). Drink now or age for 6-8 years.

Alcohol: 9,5 % | Acidity: 10,7 % | Residual Sugar: 148,3 g/I (0,375I)















KELLERSCHLÖSSEL WACHAUER TERRASSEN