

Trockenbeerenauslese

2015

The Trockenbeerenauslese (TBA) is the most precious of the Austrian dessert wines. It is exclusively made from grapes which have shrivelled and dried out like raisins due to the affection of noble rot. This leads to a must concentration of at least 32 degrees KMW (equivalent to a sugar content of almost 40 %) and it requires expert skills of a winemaker to achieve and maintain harmony between the aroma composing elements. Establishing this well-balanced relation is a craft only mastered by winemakers with a comprehensive experience in this special field.

Tasting Notes: This very sweet TBA with its spicy aroma and its fullness is a flavourful Cuveé of Sämbling and Welschriesling. It shines with high but elegant acidity and overall noble appearance

Food Suggestion: This wine is especially suited for aged cheese or when served along a sweet dessert at a big banquet. Many people also enjoy it on its own, having a glass of an exceptional wine in the evening for example.

Aging Potential: This wine gives a lot of drinking pleasure already. It can however be stored almost indefinitely because its concentrated constituents have a very positive effect on the further aging process.

Drinking Temperature: 12 °C

Alcohol content: 10,5 %vol

Sugar Content: 223,4 g/L

Acidity: 7,9 g/L



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