

2022 Riesling Beerenauslese

Alcohol 12,0 vol. %

Acidity 9,1 g/l

Residual sugar 88,5 g/l



Origin

The grapes for this sweetwine grew on our historical vineyard Ried Graf Woracziczky in Leutschach. The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with but it gives the wine tight substance on the palate and a nice acidity.

Vintage 2022

The year 2022 was dry and had mild temperatures until march. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied of daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused of rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

Grapes picked per hand.

Steel tank fermented and matured.

Tasting note

Aromas of dried apricots, white blossoms and honey are accompanied of exotic fruites like mango and grapefruit on the palate. The vibrating acidity of this Riesling is in perfect harmony with the sweetness. This pairing makes this wine to a special experience.

Drinking recommendation

Optimal drinking temperature: 10-12°C degrees

This sweetwine fits perfectly to fruity desserts like „Apricot Tarte“ but also to „Mousse au Chocolat“.

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