

# 2022 Welschriesling Troddenbeerenauslese

Alcohol 10 vol. %

Acidity 8,4 g/l

Residual sugar 211,3 g/l



## Origin

The grapes for this sweetwine are coming from our best vineyards of Gamlitz and Leutschach. The mix of the different soils gives the wine deepness, 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.

Spontaneous fermentation wooden barrels.

## Tasting note

A fruity aroma with a tight palate. Dried apple slices, inlaid quince and jelly of grapes are accompanied of a hint of camomile and orange. But you have also taste of meadow herbs honey and a little bit of nougat. This wine has a nice interaction of sweetness and acidity. This makes it a very special wine.

## Drinking recommendation

Optimal drinking temperature: 10-12°C degrees

A fantastic wine for desserts, for example with nutty flavour, but it fits also to ripe cheese.

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