



BA Cuveé Klaus 2015

Region:	Austria-Burgenland-Neusiedlersee
Vineyard:	Römerstein
Soil:	topsoil consists of mineral, moist black earth subsoil with several layers of sandy loam
Grape Variety:	Pinot Blanc
Output:	3.000 l/ha
Closure:	Natural Cork
Size:	0.375l
Alcohol:	11.5 vol
Acidity:	7.6 g/l
Residual Sugar:	177.0 g/l
Vinification:	hand-harvested , grape and single berry selection → only botrytis grapes used, spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 20 °C, aged afterwards on the yeast for 12 months in stainless steel tanks
Character:	Liquid gold! This BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which lingers on and on.
Food pairings:	Mildly spicy Asian dishes, grilled vegetables, mild hard cheese
Packaging:	0.375 l – 6 per case – 25 per layer – 99 cases per pallet - UPC 787263314012