

## **Beerenauslese Cuveé Klaus 2018**

*vineyard:* Dorn

*soil composition:* topsoil consists of mineral, rich black soil, subsoil with high chalk content and fine white gravel

*elevation:* 375 ft

*average age of vines:* 23 years

*varietals:* 50% Muskat Ottonel, 50% Pinot Blanc

*farming practice:* integrated

### *the vineyard*

To produce this complex Beerenauslese, Cuveé Klaus, you need a particular micro climate in the vineyard. This vineyard is located next to the winery in route to the lake. Constant high humidity from the lake is perfect for the grapes. In the fall the cool nights and warm shallow lake creates a mist essential for promoting botrytis. When the daytime temps increase the botrytis will flourish which gives this wine its unique flavour.

### *wine production*

hand-harvested → only botrytis grapes used and 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 17 months in stainless steel tanks

*alcoholic content:* 9.0 % by vol

*total acidity:* 7.2 g/l

*residual sugar:* 234 g/l

*potential:* 2020 – 2040+

### *tasting notes*

Powerful! Beautiful intense aromas of ripe stone fruits and pineapple. Full bodied and very complex. A wine with plenty of finesse and aging potential.

### *food pairing*

Mildly spicy Asian dishes, mild hard cheese

*ideal temperature to drink:* 46-50 °F



## **WINERY Steindorfer**

Apetlon. Neusiedlersee. Austria

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*wine-maker:* Roland & Ernst Steindorfer

*size:* 25 acres

*total annual production:* 80.000 bottles

*grape varieties:* Welschriesling, Sauvignon Blanc, Muskateller, Pinot Gris, Chardonnay, Zweigelt, Blaufränkisch, St.Laurent, Merlot, Cabernet Sauvignon, Syrah

*region:* Neusiedlersee - Austria

*climate:* continental/pannonian

*soil:* mineral, moist black earth, sandy loam, fine white gravel