

Beerenauslese Cuveé Klaus 2023

vineyard: Dorn

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

elevation: 375 ft

average age of vines: 25 years

varietals: 50% Scheurebe, 50% Pinot Blanc

farming practice: integrated

the vineyard

To produce this complexe Beerenauslese Cuveé Klaus you need a really certain micro climate in the vineyard. This vineyard is located next to the winery on the way to the lake. The high humidity through the lake is perfect for the grapes. The evaporation of the water creates a mist in the fall. If you have a warm weather afterwards the botrytis can grow. This daily warm and humid weather change is needed for the wonderful botrytis which gives this wine its unique flavour.

wine production

hand-harvested → 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 7 months in stainless steel tanks

alcoholic content: 11.0 % by vol

total acidity: 7.0 g/l

residual sugar: 150 g/l

potential: 2024 – 2044+

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

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wine-maker: Roland & Ernst Steindorfer

region: Neusiedlersee - Austria

climate: continental/pannonian

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