

TBA Scheurebe 2017

vineyard: Dorn

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

elevation: 383 ft

average age of vines: 22 years

varietals: 100% Scheurebe

farming practice: integrated

the vineyard

To produce this complex Trockenbeerenauslese 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

harvest time: 15th November 2015

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 12 months in stainless steel tanks

alcoholic content: 9.0 % by vol

total acidity: 8.2 g/l

residual sugar: 278 g/l

potential: 2019 – 2039+

tasting notes

Liquid Gold! A fragrance experience of fine orange zest, pineapple and honey. On the palate filled with a creamy, brilliant richness and playful acidity.

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

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