



2015

R I E S L I N G

Trockenbeerenauslese sweet

alcohol: 10,5% Vol.
residual sugar: 210g/l
acidity: 7,0g/l
natural cork

SOIL & VINEYARD

black earth
Straßacker. planted in 1989

PRODUCTION

harvested in mid-November with 80% noble rot. after short skin contact pressing and temperature controlled fermentation. aged in stainless steel

CHARACTER

That's the taste of Seewinkel. In this wine you can find the endless expanse of our region. Dried apricots. Candied exotic. The odour of blossom honey. And oh. Do you feel this very special minerality? The salty soils of Seewinkel...

This wine is storable for many years.

91 points - Andreas Larsson 2018

93 points - IWC London 2018

i'm from seewinkel.