

SCHLINK HAUS:

Beerenauslese

Quality Wine: Nahe, Germany

The sweet gold from Burgenland. Delicate sweetness on the nose, with traces of dried fruit, oranges and honey. On the palate, this exudes concentrated sweetness with fruit suppleness and balancing acidity.

Vinification:

Mashed berries rest for 2 weeks, are then pressed, preclarified, fermented in oak barrels with natural yeasts

Food Pairing:

Ripe red cultured soft cheeses, sweet desserts.



Variety:	Riesling & Muller Thurgau
Vines:	25 years old
Yield:	Manual Harvest: 10 Hectarres
Alcohol:	9%
Maturity:	2018-2035
Temperature:	10-12 degrees Celsius