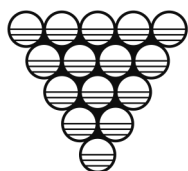


GEBRÜDER  
NITTAUS



GOLS AM NEUSIEDLERSEE  
BURGENLAND  
AUSTRIA



# TROCKENBEEREN- AUSLESE EXQUISIT 2021

Golden, ripe tropics, lively balance, fruity finish.



**ORIGIN:** Austria, Burgenland  
**CATEGORY:** Sweet/dessert, White, Still wine  
**GRAPES:** 100% Scheurebe

## WINE DESCRIPTION

A radiant, pale gold in the glass. The nose is greeted by intense aromas of ripe tropical fruits and yellow apples. On the palate, it presents itself vivaciously with a balanced blend of juicy sweetness and refreshing acidity. The finish is enduring and marked by fruity richness.

## TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

## VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

## VINIFICATION

Hand-harvested and pre-selection of the grapes in the vineyard. Whole-cluster pressing with 12-hour skin contact. Must fermentation through fermentation and clarification through sedimentation. Temperature-controlled fermentation in stainless steel tank. 8 months of lees aging.

## FOOD PAIRING

Pairs wonderfully with mature and intense cheeses, complements fresh fruit-based desserts like zesty lemon tart, or stands beautifully as a dessert on its own. Enjoy the exquisite versatility.



SUSTAINABLE  
AUSTRIA



<b>ALCOHOL:</b>	8.5%	<b>BOTTLE SIZES:</b>	0.375l
<b>TOTAL ACIDITY:</b>	8.9 g/l	<b>CLASSIFICATION:</b>	Trockenbeerenauslese
<b>RESIDUAL SUGAR:</b>	222.8 g/l	<b>VEGETARIAN:</b>	Yes
<b>DRINKING TEMPERATURE:</b>	8–10° C	<b>VEGAN:</b>	Yes