



Bisamberger Beerenauslese 2018



Vintage: After a long and very cold winter, especially in the finals, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20th, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

Soil: The grapes for the Bisamberger Beerenauslese come from the Ried Hochfeld vineyard, from which we also read our Viennese mixed set DAC Bisamberg. Viennese sandstone as topsoil predominates here with a layered layer of loess. The loess was blown out of the river basins without vegetation and deposited.

Vineyard and Cellar: This Beerenauslese is a Viennese blend of Pinot Blanc, Pinot Gris and Chardonnay. The grapes were harvested by hand in October at 30 ° KMW. Only overripe grapes and berries with botrytis were harvested for this. The wine was aged in a steel tank and bottled in August 2019.

Tasting Notes: Complex aromas of dried fruit, caramel and spices; On the palate, notes of juicy pineapple and passion fruit, honey and nuts delight. The sweetness is completely balanced by the balanced acid structure, which convinces with a long-lasting finish.

Wine Data: Alc. 13,5%; Acidity 7,5 g/l; Residual sugar 105,7 g/l.