



Beerenauslese Bisamberg 2018



Vintage: A long and, especially in the end, very cold winter was followed by an extreme rise in temperatures with very rapid budding of the vines and unusually high spring temperatures up to over 30 °C. This was followed by one of the earliest vine blossoms ever, which in some vineyards was already completed by the end of May. Extensive rainfall in June got the vineyards well supplied before a hot and increasingly dry summer. As early as the end of July, the first berries softened and the red wine varieties began to discolor – an unmistakable sign that we could expect a particularly early harvest. Harvest started unusually early: From August 20th the first grapes for the basic wines were harvested, but

Chardonnay's and Pinot Noirs for the prestige lines Select and Grand Select were soon in line. Decisions about when to harvest were certainly particularly important this vintage, but also individual from vineyard to vineyard, and our excellent refrigeration equipment in the winery was super crucial for the 2018 harvest. The 2018 vintage presents itself with very fine, balanced white wines and particularly well-structured deep-dark, spicy-fruity red wines – in all cases with very high aging potential. Exceptional ripeness and impeccable health of the grapes indicate an above-average vintage.

Soil: The grapes for the Bisamberger Beerenauslese derive from the Ried Hochfeld, the same vineyard we harvest our Bisamberg Wiener Gemischter Satz ^{DAC} from. Viennese sandstone in the subsoil with layers of loess are dominating the soil of the Viennese Bisamberg. The loess was blown out of the riverbanks of the Danube and settled down around here.

Vineyard and Cellar: This Beerenauslese is a sweet Viennese blend of Pinot Blanc, Pinot Gris and Chardonnay. The grapes were harvested by hand in October at 30 ° KMW. Exclusively overripe grapes and berries with botrytis were selected. The wine was fermented as well as matured in stainless steel tank and eventually bottled in August 2019.

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

Wine Data: Alcohol 13.5 % vol., Acidity 105.7 g/l, Residual Sugar 7.5 g/l