



## Grinzing Beerenauslese 2020



**Vintage:** The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. An overall very pleasant summer for the vines encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess

soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently, sometimes for several days, to continue with the harvest. The completion only succeeded towards mid-November, as late as it had not been for a long time.

**Soil:** The grapes for the Grinzing Beerenauslese derive from the Ried Thorsäulen, a vineyard planted with Riesling which we had purchased in 2019 located close to the Kaasgraben church, and Ried Muckenthal, a very old vineyard planted with Neuburger. Clay-rich soils with a very high content of limestone define these vineyards. Because of abundant precipitation in fall, the botrytis fungi could develop without problems.

**Vineyard and Cellar:** We always harvest grapes with botrytis in a second run, separately from the grapes we use for our dry wines. Of course, a meticulous selection via hand harvest is mandatory for this. Eventually, the Riesling grapes fermented and matured in a small stainless-steel tank while the Neuburger grapes stayed in a multiply used barrique. After a year of storage on the fine lees the wine was blended and bottled.

**Tasting Notes:** Fine nuances of dried fruit, a touch of honey and figs, ripe mango underlined with white tropical fruit, caramel and spices. Refreshing acidity structure, hints of lemon, fine notes of nougat and candied zests. Elegant sweetness.

**Wine Data:** Alcohol 13.0 % vol., Acidity 65.1 g/l, Residual Sugar 8.7 g/l