



DER  
**FÖRTHOF**  
WEINGUT

# 2021 BEERENAUSLESE

## Riesling

Appellation:	Prädikatswein NIEDERÖSTERREICH Süß
Location:	Ried Steiner Kögl
Soil types:	In terraces: Loess, mica, slate and some amphibolite.
Yields:	<5hl/ha.
Alcohol content:	9%
Residual sugar:	176,3g/l
Acidity:	10g/l

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Training and growing:	Guyot double / Double Cane. Between 20 to 50 year old vines.
Harvest:	Late selective hand picking of the best botrytis grapes
Vinification:	Whole clusters of optimally botrytised grapes are pressed and placed in stain- less steel tanks. After spontaneous fermentation with indigenous yeasts reaches an ideal sweet-acid balance and then fermentation is interrupted. The wine then matures for 8 months until it is bottled.

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Serving temperature:	between 12°C and 15°C
Appearance:	Light golden with a pale green rim and clear.
Nose:	Orange zest with tropical hints, blossom honey and apricot marmalade.
Palate:	Very well balanced with an intense expression and refreshing acidity.



3 KEYS TO BLISS

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