



## Trockenbeerenauslese 2020

The Trockenbeerenauslese (TBA) is the most precious of the Austrian dessert wines. It is exclusively made from grapes which have shrivelled and dried out like raisins due to the affection of noble rot. This leads to a sugar content of almost 40 % and it requires expert skills of a winemaker to achieve and maintain harmony between the aroma composing elements. Establishing this well-balanced relation is a craft only mastered by winemakers with a comprehensive experience in this special field.

NEUSIEDLERSEE DAC RESERVE stands for a noble sweet dessert wine as it is only produced here at Lake Neusiedl. The unique growing conditions, the climate and the experience in vinification combine in an exemplary manner to create an impressive representative of its kind: a powerful essence of nature and wine culture on Lake Neusiedl.

**NEUSIEDLERSEE**  
• DAC •  
RESERVE

### Tasting notes

This Trockenbeerenauslese from Sämpling grapes impresses with harmonious, unobtrusive sweetness, with elegantly integrated acidity and a full aroma.

### Food suggestion

This wine is especially suited for aged cheese or when served along a sweet dessert at a big banquet. Many people also enjoy it on its own, having a glass of an exceptional wine in the evening for example.

### Ageing potential

This wine gives a lot of drinking pleasure already. It can however be stored almost indefinitely because its concentrated constituents have a very positive effect on the further aging process.

### Details

Drinking Temperature: 12° C, Alcohol Content: 14 %vol, Sugar Content: 102 g/L, Acidity: 9.1 g/L



AT-BIO-402

