

EDELSÜSS

2023 Rieslaner Beerenauslese

No. 263-23



Rieslaner is a white grape variety. The new variety is a hybrid between Silvaner X Riesling from 1921, created by August Ziegler. Even today, Rieslaner is still mainly cultivated in Franconia. Rieslaner tends to be highly acidic, which is why it is therefore it is mostly found as Spät- or Auslese.

Noble sweet wines are made from grapes that have been affected by so-called noble rot. This fungus "Botrytis Cinerea" only attacks the skin of the berries in suitable meteorological conditions, causing them to become porous. This causes the water to escape from the berries but leaves sugar and acid behind. In extreme cases, their sugar content can rise to up to 45%. Due to the high sugar content, the yeasts do not manage to ferment the glucose completely. As a result, the alcohol content of the wine remains relatively low and the residual sweetness high.

WINE Very intense, fine fruit. Flavours of rhubarb compote, ripe apricots and a hint of the exotic. The fine acidity is the perfect counterpart to the enormous sweetness. A wine with great length that can be stored for decades.

VINTAGE Extremely extensive hand-picking, strict selection

STORABILITY 15 years and more

FOOD RECOMMENDATION Dessert wine, with various blue cheeses or pâtés

ANALYSIS Alc 7,5 %vol, Acidity 9,6 g/l, Residual Sugar 197,4 g/l



VDP.WEINGUT

