

TBA Grand Cuveé 2015

Region: Austria-Burgenland-Neusiedersee

Vineyard: Dorn

> Located next to the winery on the way to the lake. The high humidity through the lake is optimal for

high-end sweet wines.

Soil: topsoil consists of mineral, moist black earth

subsoil with high chalk content and fine white gravel

70% Muskat Ottonel, 30% Sauvignon Blanc **Grape Variety:**

Output: 2.000 l/ha

Closure: Natural Cork

0.3751 Size:

Alcohol: 11.0 vol

Acidity: $6.8 \, \text{g/l}$

Residual Sugar: 190.0 g/l

Vinification: hand-harvested, grape and single berry selection → only botrytis grapes used, spent 4

> hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 20 °C, aged afterwards on the yeast for 24 months in stainless steel tanks

Character: Powerful! Beautiful intense aromas of ripe stone fruits and pineapple. Full bodied and

very complex. A wine with plenty of finesse and aging potential.

Food pairings: Mildly spicy Asian dishes, mild hard cheese

0.375 l – 6 per case – 25 per layer – 99 cases per pallet - UPC 787263314029 Packaging:





