

EDELSÜSS

2023 Rieslaner Auslese

No. 262-23



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 Intense fruit of rhubarb, apricot, some blossom honey, fine and fragrant, underlaid with a fine acidity that gives this noble sweet wine elegance, strength and freshness.

VINTAGE Extremely extensive hand-picking, strict selection

STORABILITY 15 years and more

FOOD RECOMMENDATION A good match for various desserts such as strawberry and rhubarb tiramisu or panna cotta with raspberry sauce

ANALYSIS Alc 7,0 %vol, Acidity 8,5 g/l, Residual Sugar 130,1 g/l



VDP.WEINGUT

