



DOMÄNE  
WACHAU



# RIESLING TROCKENBEERENAUSLESE RIED KELLERBERG 2015



## Origin & Terroir

Riesling grapes for this Trockenbeerenauslese were carefully hand-picked from Kellerberg. Kellerberg is one of the Wachau's most prestigious vineyards, situated right behind Domäne Wachau's Kellerschlüssel (baroque cellar castle). The vines root deeply into the light-coloured Gföhler gneiss soil that consists mainly of feldspar and quartz. This soil type offers the optimal conditions for elegant and mineral wines.

## Grape Variety

Riesling is considered the "queen" among the world's grape varieties. Distinctive are the pure fruit aromas which the variety displays even at high ripeness levels. Trockenbeerenauslese wines from Riesling are among the world's most rare, expensive and age-worthy wines.

## Classification

According to the Austrian Wine Law, the botrytis infected grapes for Trockenbeerenauslese must reach a minimum sugar content of 30° KMW (130° Oechsle). TBA is the top-category of Austrian sweet wines. Chaptalisation is strictly forbidden.

## Vinification

Appropriate vineyards on Kellerberg were pre-selected at the beginning of the year and cultivation was adapted to produce sweet wines at a very early stage. Canopy management was intensified and the vines were protected against bird predation by using special nets. The grapes were carefully hand-picked in several selective harvesting passages in the middle of December. The elegance and precision of a TBA is positively influenced by a small percentage of healthy grapes. The average yield amounted to 2 hl per hectare and resulted in only a very limited number of bottles produced. Fermentation stopped naturally at 8.0% Vol and 314 g/l residual sugar.

## Tasting Notes

Brilliant straw yellow with golden highlights. Boasting aromas of stone fruit, apricot, hints of citrus and mango! Delicate sweet notes of honey, hints of fresh herbs, very complex. Very concentrated on the palate with intense stone fruit and – despite the high residual sugar level - the wine shows freshness and elegance thanks to a refreshing acidity. A unique wine that is produced only in exceptional years.

## Serving Recommendation

Serve well chilled at 10°C. The wine is a dessert in itself – for special occasions. Perfectly accompanies sweet desserts as well as spicy patés. Ready to drink now with an aging potential of 20-30 years.

- 100 points | FALSTAFF
- 98 points | PARKER
- 95 points | J. SUCKLING
- 19 points | GAULT MILLAU

**Alcohol:** 8.0% | **Acidity:** 11.4‰ | **Residual Sugar:** 314.40g/l

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