

Seeberg Alte Reben Trockenbeerenauslese 2019

Vineyard

Origin:	Langenlois Ried Seeberg
Designation:	special quality wine „Trockenbeerenauslese“
Grape Variety:	Riesling
Soil:	Mica slate, above silty sandy weathered soil
Direction:	South – South/West
Training method:	Lenz Moser to Kordon
Age of vines:	65 years
Density of plants:	3.000 / ha
Yields per ha:	25 hl total yields – 200 litres dry berries
Cultivation method:	biological dynamic according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand
Maceration time:	rubbed by hand and the sultana looking berries are mashed by feet, let it 48 hours steeping
Fermentation:	spontaneous in stainless steel tanks
Aging:	on full lees in stainless steel tanks for 10 months
Bottling:	August 2020

Wine

Vintage:

If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting:

Reddish-gold hue with powerful tears. A bouquet of ripe apricot and lemon zest. The palate exudes pure, clear fruit notes along with apricot confit, lemon jelly and orange jam. Enormous sweetness embraced with delicate acidity and fine salty notes that lend freshness and elegance; noble expression from the beginning right to a finale that never really ends. A fabulously grand sweet wine.

Maturation potential: 2021 to 2060 and longer
 Food recommendation: this wine is a dessert in itself; ideal also for meditating or simply to enjoy

Serving temperature: 10 - 12°C
 Decant: No

Data

Alcohol:	8%
Residual sugar:	338,2 g/l
Acidity:	12,4 g/l
Available in:	0,375 l
Vegan:	Yes



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