



Grüner Veltliner - Beerenauslese 2011

Winery: The Diem family has been making wine since 1848 in the town of Obermarkersdorf in the northeastern part of the Weinviertel

Wine Maker: Gerald Diem

Varietal: 100% Grüner Veltliner - Prädikatswein

Wine region: Weinviertel, Niederösterreich

Climate: Dry, with hot summer days and cool nights.

Vineyard: Single vineyard Nussberg (largest in Obermarkersdorf/ca. 30 yr old vines)
Organic, dry farming, hand harvested

Soil: Molasse, rich in humus, lime-free clay, shallow deposit on sand and gravel

Vinification: 18-hours skin contact, three months on the fine yeast (Sur Lie), classic vinification with neutral yeast in steel tank, whole cluster pressing, no malo, bentonit fining, vegan

Date of harvest: 26 September 2011

Alcohol content: 11,5% vol

Acidity: 6,6 g / l

Residual sugar: 105 g / l

Wine description: Radiant yellow; complex fragrance of honey and sweet fruits; very rich aroma and compact finish.

Best to drink: 2012 – 2022

Case size: 6 x 0,375 l