LATE HARVEST Spätlese Cuvée 2018

Pronounced pear and yellow fruit, fine rose notes, hint of lychee.
Aromatic with a balanced sweetness – ideal as a dessert wine.



VARIETY: Blend of Chardonnay, Traminer & Sämling

ORIGIN: Burgenland

MATURATION: In steel tank

HARVEST: Fully ripe grapes remain on the vine until they reach their maximum ripeness. Depending on the weather, they are harvested in October.

VINIFICATION: Fermented and stored in steel tanks

SOIL: Versatile soils: Deep mineral gravel and heavy, cohesive and heavy, cohesive loamy soils.

ALCOHOL CONTENT: 12.5 % vol.
DRINKING TEMPERATURE: 6 - 8°C
ACIDITY: 5.8 g/l
RESIDUAL SUGAR: semi-sweet
CLOSURE: cork
STORAGE POTENTIAL: up to 5 years
FOOD RECOMMENDATION: ideal with desserts such as Kaiserschmarrn or various cheeses, also delicious on its own
CONTAIN SULPHITES

GOLD Berliner Wein Trophy 2025
GOLD Portugal Wine Trophy 2024
GOLD Berliner Wein Trophy 2024
GOLD Asia Wine Trophy 2024

EAN code single bottle: 912004176 3052
EAN code box of six: 912004176 3113

Packaging unit: box of six

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