



PETER MIT CHRISTOPH
MUENZENRIEDER

Weingut PMC Müenzenrieder

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SUSTAINABLE
AUSTRIA



Characteristic:

Bright yellow gold, silver reflections. Fine Botrytis spice, ripe tropical fruit, a hint of candied orange zest, peach with a delicate oak spice. Juicy, elegant, well-integrated fruit sweetness, fine acidity, very harmonious and balanced.

Vinification:

Selective harvest (up to 4 rounds are necessary for the optimal selection of the grapes for Prädikatswein); After 12 hours skincontact, gentle pressing with maximum 1,5 bar. Fermentation in stainless steel tanks between 18 and 20° Celsius. Ageing for 12 months on the fine lees in stainless steel tanks and barrels without toasting. Blending, filtration, sterile bottling, 2 months later packaging for sale.

Soil:

Deep and nutrient-rich black soil with coarse gravel. The gravel is thermal storage and important for fully ripe grapes. In autumn the little lakes in our area ensure foggy warm days that the noble rot botrytis-cinerea can develop. This rot is dehydrating the grape and concentrating all the ingredients.

Goes well with:

Spicy cheese, cheesecake, Apfelstrudel

Packaging: Glasbottle with **neutrocork*** premium

* with a non detectable TCA guarantee

Package	Content	Weight	Dimensions
bottle	375ml	0,89kg	H : 305mm Ø : 58mm
box	6 bottles	5,65 kg	140 x 310 x 195mm
Pallet	120 Boxes	700 kg	120 x 80 x 172cm

Grapevariety Alcohol Servingtemperature Typ of wine Bottlecontent

**Scheurebe
Welschriesling**

9% vol.

8 - 10°C

Prädikatswein sweet

375 ml

AUSZUG AUS UNSEREN BESTEN PRÄMIERUNGSERFOLGEN FÜR DAS GESAMTE WEINGUT:

