



PETER MIT CHRISTOPH

MUENZENRIEDER

Weingut PMC Münzenrieder

Triftgasse 31 7143 Apetlon

Tel: +43(0)2175/26700 Fax: +43(0)2175/26701

e-mail: office@weingut-pmc.at www.pmc-muenzenrieder.at



TROCKENBEERENAUSLESE SCHEUREBE 2022



Grape variety

Characteristic:

Radiant, bright golden yellow; on the nose, elegant fruit notes of apricot and peach with subtle, smoky hints of Botrytis; on the palate, opulent fruit sweetness with creamy fullness and vibrant acidity; a long-lasting fruity finish with a touch of exoticism.

Vinification:

Selective harvest of the grapes (up to 4 harvest passes per vineyard are necessary for optimal grape selection for sweet wines), followed by a 12-hour maceration period and pressing of the grapes using a low-pressure method. Fermentation in a closed stainless steel tank at 20°C. 6 months of maturation on the fine lees in the stainless steel tank, filtration, sterile bottling, and packaging for sale after 2 weeks.

Soil:

Medium to deep black soils with gravel components. The stone content absorbs heat during the sunny hours and releases it to the grapes at night. This ensures optimal ripening of the grapes before the Botrytis cinerea fungus develops in the autumn due to the high humidity from the nearby salt lakes. The noble rot dehydrates the grapes and creates the necessary concentration of all the ingredients.

Goes well with:

Blue cheese, baked fruit, quark dumplings, apple strudel.

Packaging: Glasbottle with **neutrocork***

premium with a non detectable TCA guarantee

Package	Content	Weight	Dimensions	EAN-Code
Bottle	375ml	0,91kg	H : 305mm Ø : 58mm	9120039004082
Cardboard box	6 bottles	5,75 kg	145 x 310 x 210mm	9120039008080
Pallet	100 boxes	715 kg	120 x 80 x 165cm	
Alcohol	Serving temperature		Quality level	Bottle volume

Scheurebe

7.5% vol.

8 - 10°C

Prädikatswein süß

375 ml

