

# SALOMON

## *Süsse Biene*

**2021**  
**RIESLING AUSLESE**



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**ALCOHOL**  
**RESIDUAL SUGAR**  
**ACIDITY**  
**AVAILABLE BOTTLE SIZES**

**7.5 %**  
**140.5 G/L**  
**8.4 G/L**  
**0.375 L**

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### **SITE**

This late harvest wine is a Beerenauslese from the Erste Lage classified vineyards „Ried Pfaffenberg“ (85%), „Ried Kögl“ and „Ried Grillparz“ in Stein an der Donau. The soil mainly consists of gneiss and granite. The vines are more than 50 years old.

### **VINIFICATION**

The Riesling grapes had been befallen with Botrytis cinerea. This noble rot penetrated the fruit skin, therefore great parts of the liquid in the grapes evaporated. This process concentrates the residual sugar and reduces the acidity in the grapes. Handpicked beginning of November 2021.

### **TASTING NOTES**

Clear and delicate on the spicy, flinty and precise nose that is reminiscent of crushed granite rocks. Sweet and juicy but still delicate and also piquant and refined on the palate, this is a playful and perfectly balanced BA with finesse and elegance rather than pure sweetness and concentration. The finish is even salty and very stimulating.

### **FOOD PAIRING**

Apricot cake or other fruity desserts, matured and spicy cheeses such as Gorgonzola and Roquefort.

### **SHELF LIFE**

Excellent ageing potential, 15 years +.

### **SERVING TEMPERATURE**

11° - 13° C

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