



CUVÉE AUSLESE

Neusiedlersee, Austria

Weingut Tschida Angerhof

www.angerhof-tschida.at

Method & Production

Three grape varieties make up the Cuvée Auslese. The vineyards are spread around Lake Neusiedl in sand, gravel and black earth soils, and a climate that, given the influences of the lake, favors the development of Noble Rot with the mists and fogs and long warm autumns. The grapes are handpicked in late October, and the wine is fermented in stainless steel vats and then aged for 6 months in stainless steel.

Tasting Notes

This delicious dessert wine offers an attractive nose of mandarin orange, rose jelly, baked apple and marzipan. On the palate it has flavors of kiwi and gooseberries, it is a bright, balanced and very precise, giving an excellent overview of the Tschida sweet winemaking styles and aromatics.

Food Matching

An excellent dessert wine to pair with pastries and sweet pies, and perfect with many types of cheese, especially blue cheese.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|---------------------|---------------|---|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Dessert Wine | | | | | | | | | | |
| HT0524 | Cuvée Auslese | Welschriesling: 70% Chardonnay: 15% Traminer: 15% | 2024 | 8.0% | Screw Cap | 6x0.75lt | No | No | No | No |