

Producing top quality German Riesling is more than just a science, it is an art.

HEINZ EIFEL



Today, Heinz Eifel is run by father Heinz Eifel and daughter Anne Eifel-Spohr, crafting wines from the highest quality grapes processed with only the most modern standards, techniques and technology. Unlike many larger German wineries, Heinz Eifel himself has control over the entire winemaking process — from vine to bottle.

Beerenauslese

2019

Anne Eifel-Spohr
ANNE EIFEL-SPOHR
WINEMAKER



LOCATION

Rheinhessen, Germany

The Heinz Eifel Beerenauslese (literally meaning 'selected harvest of berries') is a wine from hand selected grapes. It is often called "ba" for short and is usually made from grapes affected by noble rot, a very rare condition in the grapes allowing for the production of highly concentrated flavors and sweetness. This wine has aromas and flavors of honey and caramelized fruit. It is produced in very small quantity and only when the weather and vineyard have suitable conditions. It may be enjoyed with aged cheeses and other complimentary desserts.



ALCOHOL: 9.0%

RES. SUGARS: 115 G/L

ACIDITY: 7.9 G/L



TASTING
NOTES

Color: Perfect delicate yellow

Aroma: Exudes of honey and caramelized fruit.

Flavor: Multi-layered, deeply complex fruit flavors and intensely sweet on the palate.



Food Pairing: Enjoyed with aged cheeses and other complimentary desserts. Serve chilled at 50-54°F.



VARIETALS

100% Ortega

Ortega is a grape variety used for white wine. It was created in 1948 by Hans Breider at the Bayerischen Landesanstalt für Wein-, Obst- und Gartenbau in Würzburg and was released with varietal protection in 1981. It is a cross between Müller-Thurgau and Siegerrebe. Ortega ripens early, is not sensitive to frost and reaches quite high must weights, typically 20 degrees Oechsle higher than Müller-Thurgau. It is therefore often used for sweet wines, which are considered to improve with cellaring. Ortega wines have aromas of Muscat and peach and are high in extract.



UPC: 0 89832 91041 1
375ml / 12pk

