



BEERENAUSLESE

A cool climate and a warm mist rolling in from Lake Neusiedl are the perfect conditions for the growth of thin-skinned berries and noble rot (*Botrytis Cinerea*). This fungus penetrates the skin of the berries, adds a unique taste and causes the water to evaporate from the berry. As a result, the sugar, minerals and flavours are all concentrated in the berry. The extracted juice from the grapes is then fermented and blended until the different types of wine complement one another.

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TROCKENBEERENAUSLESE

Unique wine of the noble rot category. This winemaking process dictates that the most mature grapes be allowed to shrivel naturally and be affected by the botrytis mould. The result is a rich concentrated dessert wine whose complex tones treats the palate to hints of nutmeg, clove, honey, apricot and citrus. Can be served with all sweet meals and after dinner indulgences.

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EISWEIN

The secret of ice wine lies in the picking of the frozen grapes, at just the right temperature of -7°C . During pressing, the crystalized water in the grapes and their skins remain behind in the apparatus, allowing the rich concentrated juice to escape. This delicious dessert wine displays an enticing, heady bouquet and harmonious flavors. Perfect with sweets or by itself.

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