

## MSE – GRES TBA Collection 2011

**2011 Trockenbeerenauslese (TBA) *Bacchus* Appenheimer Daubhaus**  
**2011 Trockenbeerenauslese (TBA) *Siegerrebe* Appenheimer Daubhaus**

The grape varieties ***Bacchus*** and ***Siegerrebe*** particularly benefited from the long vegetation period of the vintage 2011. The vineyard „Appenheimer Daubhaus“, which lies at a relatively high altitude, extremely supports the long ripening process of the grapes. The major amount of aromes is being cultivated in a long and preserved ripeness. This applies most for white wine grape varieties. The so called „Cool-Climate-Phenomenon“ happened especially during the 2011 vintage. So end of September the slowly ripening grapes were befallen by the desired fungus *Botrytis Cineriea*. This fungus perforated the skin of the berries so that moisture could leak out from the grapes. The result was, that the grapes fully dried-out and remained as raisins. End of October, the raisin-like grapes were selected and harvested by hand.

This grapes with their pure concentration of aromes built the basis for the top vintage 2011.

Among these two TBA's the **2011 *Bacchus* Trockenbeerenauslese** is more opulent and luscious. It is dominated by ripen Mandarin oranges, pineapple and honey melon.

The **2011 *Siegerrebe* Trockenbeerenauslese**, a child of the *Gewuerztraminer* (in fact it was raised from the grape varieties *Madeleine Angevine* and *Gewuerztraminer*), captivates with its fine scent of roses and the delicate glaze at the palate.

Fine! Still the very best to find out which of these top noble sweet wines is more to your liking is to taste both!

**They are now available at MSE DEUTSCHE WEINE!**

Enjoy!

Written by MSE Deutsche Weine