



Gåsedun dessert wine

DELICATE – Soft and amber yellow, like a gosling's down before it's feathers.

Sun ripened Solaris grapes, late harvest and where nature's hand, "Botrytis cinerea", also called Noble Rot, has helped us to make an especially concentrated and intensive dessert wine, with notes of apricot, that enrich the grapes already fruity character.

Exclusive production – only 300 bottles, each 375 ml., of this fantastically sweet and complex dessert wine were made. .

Serving

Great with desserts and cheese board.

The Vineyard

Our young Solaris vines, planted at Hideaway vineyard on Fejø in the spring of 2020, produced the grapes for this wine elegant dessert wine, already in their first year of fruiting.

The vintage of 2021 presented us with the perfect conditions for the fungus Botrytis Cinerea, also called Noble Rot, to convert the sweet and juicy solaris berries into delicious super sweet raisins, covered in the rare fungi.

This process results in a very low yield, but on the other hand a fantastic quality and a wine with a very special expression and taste.

We don't know when we will make this Noble Solaris dessert wine again – its all in the hands of the weather gods!

The vineyard is grown organically with a focus on quality.

Hand work, hand picked, no use of irrigation, fertilizers or pesticides.

Harvest

Harvested gently by hand.

The beautiful shrunken "raisins" – like a German term you may have heard of Trockenbeerenauslese – were harvested in late October.

We waited until the grapes were fully covered in this rare fungi, Botrytis Cinerea, and harvested them after a few days of beautiful sunshine, so they were dry and perfect for harvest.

The sugar concentration was between 130 – 150 Öschle!

Method

Gently pressed and inoculated with the already fermenting juice of our Solaris white wine.

Slow cold fermentation. In order to keep some of the natural sweetness of the wine, we stopped the fermentation process before it finished, and there by preserved some residual sugar in the wine. Gåsedun dessert wine is therefore both fruity and sweet, with a perfect balance of acidity.

The exquisite and rare tastes in the wine can be attributed to the work of the Botrytis Cinerea fungus.

Bottling

The wine is cleared with white clay.

Then it is filtered to ensure the fruity aromas come to the foreground – just as we like it.

Gåsedun dessert wine Values

- **Alcohol:** 11,5 % vol.
- **Acidity:** 9,6 g/L
- **pH.:** 3,73
- **Total sulphur:** 185 mg/L.
- **Residual sugar:** 149 g/l
- **Yield:** 8.8hl/ha

[> Gåsedun dessert wine can be bought here](#)