



2008 CUVÉE EISWEIN

GRAPE VARIETIES 70 % Grüner Veltliner, 30 % Welschriesling

RESIDUAL SUGAR 162,7 g/l

ACIDITY 6,4 g/l

ALCOHOL 11,5 %vol

VINIFICATION 6 Monate Lagerung im Stahltank

TASING NOTES This ice wine specialty is brilliant yellow with discreet green highlights. Passion fruit, pineapple and litchi over damp straw and dried pear make an exotic impression on the nose. The luscious, opulent sweetness tends toward the plump side, but is countered by refreshing acid. Concentrated ripe apricot and orange flavor this wine all the way to the finish where they are joined by the typical tobacco nuances of ripe Grüner Veltliner.

Tasting notes by Peter Moser, Falstaff Magazine