



2009 CUVÉE EISWEIN

GRAPE VARIETIES	40 % Grüner Veltliner, 30 % Welschriesling und 30 % Chardonnay
RESIDUAL SUGAR	206,1 g/l
ACIDITY	7,7 g/l
ALCOHOL	10,0 %vol
VINIFICATION	fermented in stainless steel tanks and aged for 6 months
TASTING NOTES	Medium golden yellow. The nose reveals aromas of peach and yellow apple, honeyed tones. Hints of grapefruit zests on the palate, complex, lively acidity. Ripe peach, concentrated orange and pineapple flavours on the finish.