



## 2019 Eiswein Cuvée

GRAPE VARIETY	100% Grüner Veltliner
RESIDUAL SUGAR	174 g/l
ACIDITY	8,7 g/l
ALCOHOL	9 %vol
VINIFICATION	Fermented and matured in stainless steel tanks
TASTING NOTES	All unoaked. Clean and bright, this isn't on the heavy or unctuous side, but it lingers nicely, the finish laced with pineapple and peach nuances. It is pretty delicious, the lifted fruit all the more appealing because the wine is so fresh. As it warms, it shows gentle tension on the finish. The balance makes it easy to drink and hard to resist. These tend to age well, but this obviously has little track record.
OUR RECOMMENDATION	Crème brûlée , Pancake with apricot jam, Blue cheese
ENJOY BEST AT	16-18° C