



## ICEWINE SELECTION 2016

<b>Grape variety:</b>	Grüner Veltliner
<b>Yield:</b>	about 2.800 litres
<b>Vineyards:</b>	The grapes of this wine grew in Lower Austria, Weinviertel region in vineyards nearby the village of Poysdorf, which is widely renowned for the high quality of its Icewines. The vines grow on Loess soil (a sediment formed by wind-blown silt) which gives ideal conditions for the production of high-quality sweet wines.
<b>Alcohol:</b>	11.0 Vol. %
<b>Residual sugar:</b>	190.1 g/l
<b>Acidity:</b>	8.1 g/l
<b>Finishing:</b>	Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel.
<b>Tasting notes:</b>	Our Icewine shows golden colour with bright yellow reflexes. In the nose, it is marked by fresh aromas of quinces with hints of yellow flowers and honey. On the palate our wine shows spicy fruit backed up with fine acidity that ends in a long and creamy finish.
<b>Food recommendation:</b>	Enjoy this wine as aperitif or with fruity desserts.
<b>Serve the wine at:</b>	8 – 10°C
<b>Best to drink from:</b>	2018 – 2035

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