



ICEWINE SELECTION 2012

Grape variety:	Grüner Veltliner
Yield:	about 500 litres
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region (lakes district) gives in autumn due to its unique micro climate ideal conditions for the production of high end sweet wines.
Alcohol:	9.5 Vol. %
Residual sugar:	207.7 g/l
Acidity:	8.3 g/l
Finishing:	Fermentation in stainless steel vats at 14°C to 16°C, finishing in stainless steel and used oak barrels.
Tasting notes:	Our Icewine shows a golden colour with bright yellow reflexes. In the nose it is marked by deep aromas of quinces and apricots together with hints of white flowers and honey. On the palate our wine shows spicy fruit paired with fine acidity which ends in a long and creamy finish.
Food recommendation:	Enjoy this wine as aperitif or with fruity desserts.
Serve the wine at:	8 – 10°C
Best to drink from:	2015 – 2030

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