



ICEWINE 2019

Grape variety:	Grüner Veltliner
Harvest:	about 1.700 litres
Vineyards:	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.
Alcohol:	10.0 Vol. %
Residual sugar:	142.8 g/l
Acidity:	6.0 g/l
Finishing:	Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats for 10 months
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	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 very concentrated. With aeration the wine shows hints of stone fruit and tobacco. The wine is backed-up with fine acidity and ends in a very long and creamy finish.
Food recommendation:	Enjoy this wine as aperitif or with fruity desserts.
Serve the wine at:	10 – 12°C
Best to drink from:	2022 – 2038

