

WEINRIEDER

Wines with power & character



EISWEIN Grüner Veltliner

A icewine with breathtaking intensity: Elegant, spicy fruitiness paired with a racy, almost electric acidity

Region: Niederösterreich (Weinviertel)

Grape variety: Grüner Veltliner

Vintage: 2014

Vineyard: 50% clay / loess, 50% sand / gravel, north slope

Vinification: The grapes have been selected at -10 degrees. The frozen grapes were pressed gently and then fermented at + 20°C in stainless steel tanks. The wine stayed on the yeast until may and was filled in september

Tasting notes: Golden yellow colour. Fruity, sweet, complex. In the nose you will find ripe garden fruits and a fine spice of black pepper. This wine has a wonderful balance between sweetness and acidity on the palate, almost refreshing, with a long finish! Endless Potential!

Perfect to pair for example with , light desserts, foie gras, or cheese. Surprise your guests and serve it as aperitif

Alcohol content: 10,5 %

Sugar residual: 148g/l

Total acidity: 9,5

Bottle Size: 375ml

92 Points DECANTER

Since 40 years WEINRIEDER produces world class sweet wines in the Weinviertel region. This experience is mandatory to produce thrilling wines with unique style. The electric acidity not only balances out these sweet wines' residual sugar, it also lays the foundations for decades of aging potential.

