

# GRÜNER VELTLINER

## EISWEIN 2014



<b>GRAPE VARIETY:</b>	Grüner Veltliner
<b>DEVELOPMENT:</b>	Quality wine sweet
<b>VINEYARD:</b>	Mitterberg
<b>ALCOHOL:</b>	9,0 % vol.
<b>ACIDITY:</b>	9,6 g/l
<b>RESIDUAL SUGAR:</b>	176,3 g/l
<b>DRINKING TEMPERATURE:</b>	13-15° C
<b>STORABLE:</b>	20 years
<b>VINIFICATION:</b>	Harvest on 30.12.2014 at a temperatue of -7°C; pressing the frozen grapes for 18 hours. Fermentation for app. 5 months. Storage in steel tank; 10 months storage on fine yeast before filling into bottles.
<b>CHARACTERISTICS OF WINE:</b>	Exotic fruit like mango, pineapple, and citrus; very lightly spices backed up by balanced sweetness; slight smoky note on the palate, delicate acidity until the finish, extreme length.