



GRÜNER VELTLINER EISWEIN 2015

ALCOHOL: 8,0 %
RESIDUAL SUGAR: 161,3 g/l
ACIDITY: 6,2 g/l

TYPE OF GRAPE:

Grüner Veltliner

VINIFICATION:

Fermented and stored in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:

Spice apple and some lychees in the bright nose, accompanied by typical spices of black pepper, rosemary, some orange peel; Subtle sweetness in the fruity bouquet, fleshy, again spicy undertone and fine acid support, hearty and stimulating

OUR RECOMMENDATIONS FOR THIS WINE:

Fruit desserts, lemon sorbet, desserts with ice combinations, „Marillenkuchen“, cherry cake