

# Eiswein Zweigelt 2018



## Wine Description

The grapes for Zweigelt Icewine grows on our most northern site called Hiesberg in about 400m above sealevel. In total we were 18 people who harvested on 29th of November 2018 the frozen grapes at minus 8°Celsius (-17,6°Fahrenheit). After a slowly spontaneous fermentation the wine matured in stainless steel tanks to preserve its elegant structure and accentuate its fruity aromas. In January 2020 the Icewine was bottled unfiltered and with a little addition of Sulphur to avoid a second fermentation in the bottle. The Zweigelt Icewine 2018 is a sweet but spicy and mineral dessert wine with a nice rosé colour. It is a good companion to chocolate desserts as well as to mold and blue cheese.

<b>Wine Type:</b>	Still wine   red   sweet
<b>Alcohol:</b>	9 %
<b>Residual Sugar:</b>	179.1 g/l
<b>Acid:</b>	7 g/l
<b>Total Sulfur:</b>	72 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Eiswein
<b>Site:</b>	Hiesberg
<b>Geographical Orientation:</b>	north east
<b>Sea Level:</b>	380 m

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	steel tank