2023 GRÜNER VELTLINER EISWEIN



| Quality grade: | Prädikatswein |
|----------------|--------------------------|
| Site: | Grüner Veltliner Eiswein |
| Varietal: | Grüner Veltliner 100 % |

Cellar

| Harvest: | handpicked December 4 |
|---------------|-------------------------|
| Fermentation: | stainless steel tank |
| Maturing: | steel tank |
| Bottling: | Stelvin Lux |

Data

| Wine Type: | Still wine white sweet |
|------------------------------|----------------------------|
| Alcohol: | 8 % |
| Acid: | 8.5 g/l |
| Residual Sugar: | 222 g/l |
| Drinking Temperature: | 8 - 10 °C |
| Optimum Drinking Year: | 2025 - 2040 |

Wine Description

Ice wine is one of the most exquisite expressions of sweet wine. The fully ripe grapes were harvested frozen at temperatures below -7 °C. Gentle pressing yields only a highly concentrated juice, resulting in a wine of intense fruit character, natural sweetness, and captivating freshness — a true gift of nature.

Tasting Notes

On the nose, enticing aromas of honey, ripe apple, candied lemon, and a hint of white pepper — classic Grüner Veltliner with an exotic twist. The palate is dense yet elegant, with notes of apricot, juicy pear, and blossom honey. Vibrant acidity provides perfect balance and leads to a long, fresh finish.

Food Pairing

A super match with blue cheese, foie gras, or fruit-driven desserts. Also impressive on its own — a wine for truly special moments.



