



## RIESLING *biologics* EISWEIN 2021

Ice wine is the supreme discipline of sweet wines. The grapes of this Riesling grow on granite soil in a cool, windy slope. This special „Prädikatswein“ was harvested on 26 December 2021 at 7 a.m in the morning. Healthy, frozen grapes were picked at -8,5 degrees and very slowly pressed.

### IN THE VINEYARD

variety:	Riesling	vintage: 2021	wine quality level:	Eiswein
soil:	granite			
age of vines:	30 – 40 years			
vineyards:	Galgenberg and Königsberg		altitude:	300 - 310 m
harvest:	26 December 2021			

### IN THE CELLAR

pressing procedure:	very slowly – length: 24 hours because grapes are frozen
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm. temperature:	20°C, controlled temperature
length of ferm.:	60 days
ageing on the yeast:	8 months
ageing on the fine yeast:	2 weeks
maturaton:	in stainless steel tank

alcohol:	9,5%	EAN-bottle:	900563499458 0
res.sugar:	187,9 g/l	EAN-carton:	900563499457 3
acidity:	10,1 g/l		
SO <sub>2</sub> total:	160 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	51 mg/l		vegan friendly
storage potential:	> 20 years	best drinking temperature:	10 – 12°
recommendation:			perfect with starters like Foie Gras or liver pate, with desserts or blue cheese and aged cheese

### WINE DESCRIPTION

Shining straw-yellow, reminiscent of sweet yellow tropical fruits, intense fragrance of honey, dried apricots, subtly spicy, raisins, fresh note of pineapple. Elegant texture, lovely touch of apricot compote, perfect balance of fruit sweetness and vibrant acidity, lively and savory in the finish. Enormous storage potential.



AT-BIO-301  
Österreich-Landwirtschaft

