



## GRÜNER VELTLINER EISWEIN 2020

ALCOHOL: 8,0 %  
RESIDUAL SUGAR: 159,6 g/l  
ACIDITY: 7,6 g/l

TYPE OF GRAPE:  
Grüner Veltliner

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

CHARACTERISTICS:  
Radiant golden yellow; yellow-spicy rounds of ripe pears, apricot puree and ripe pineapple set the tone; creamy-juicy texture, melty, wonderful interplay of sweetness and acidity with spicy components; wonderfully structured with great balance; Apricot peel and citrus jelly with a long finish.

OUR RECOMMENDATIONS FOR THIS WINE:  
Fruit desserts, lemon sorbet, desserts with ice combinations, „Marillenkuchen“, cherry cake