

## RED & SWEET WINES - WR.süss Ice Wine

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### **vineyard**

vine age:	13 years
soil:	loamy sands, fossilized Muschelkalk
training system:	2 arched canes, medium height
slope:	15-20%
aspect:	south-west
elevation:	310-330 m
climate:	illyric
yield/ha:	1800-2000 kg

### characteristics:

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### **vinification**

date of harvesting:	December 19th, 2003, early in the morning at an outside temperature of -13,4°C
ripeness:	frozen grapes, 34° KMW
maceration:	no
fermentation vessel:	stainless steel towers
malolactic fermentation:	no
ageing:	8 months
aging vessel:	stainless steel towers
bottled on:	September 2nd 2008

### characteristics:

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### **wine**

style:	fruity sweet wine, good mouthfeeling
alcoholic strength:	13 % vol
analyses:	129 g/l residual sugar, 7,6 g/l acid = sweet
ageing potential:	a minimum of 10 years

### characteristics:

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### **recommendations:**

serving temperature: 8-14°C

matching food: Blue cheese, sweet food and pastries

### **description:**

This wine displays its straw yellow colour and viscous legs on the glass. Its dark core seduces to take a closer look. Its seductive fragrance of fully-ripe grapes, wine gelée and lime-blossom honey promise perfect drinking pleasure. The aromas in the nose are accompanied by notes of oranges, jam, stewed rhubarb, gingerbread and almond which cote the palate with creamy texture and meet the level of expectations aroused by the nose. The finely structured acidity conveys fresh vivacity to the opulent body and intensive fruit sweetness. The strong well-integrated alcohol enhances the fruit through to the long finish. The continuously balanced development in the glass as well as the marked minerality suggest a high ageing potential. Its exact grape fruit reveals a perfect Eiswein according to "Reinhard's rules" of southern Styria. Dipl.Ing. Johannes Fiala