

Tasting Note:

Riesling Eiswein

Estate Bottled



Eiswein is considered one of the pinnacle achievements of German viticulture, alongside its fellow naturally sweet wines, Beerenauslese and Trockenbeerenauslese. A specific set of legally mandated conditions are needed for this exclusive specialty, first and foremost temperatures below -7°C (19°F) so that the grapes can be harvested and pressed while still frozen. Because of climate change, this is no longer a given every winter, and so Eiswein is only produced in exceptional vintages. When done properly, these wines have a distinctive extreme concentration of sugar and acids within the individual berries, caused by the cold.

It is inherent to the manner in which this wine is produced that harvest quantities are shockingly small, seldom more than a few hundred liters. All of which places Eiswein among the true treasures of German wine.

Harvest:

Manual harvest of frozen grapes from our estate's vineyards.

Vinification:

Intense pressing of rock-hard frozen grapes. Spontaneous fermentation and several months of maturation in small stainless steel tanks.

Pairing Suggestions:

A favorite with classic pairings such as goose or duck foie gras as well as other diverse and sophisticated desserts. Naturally also a beautiful pairing with assorted blue cheese such as Fourme d'Ambert, Roquefort and Stilton.

Optimal Drinking Window:

Twenty to forty years after harvest.

Tasting Note 2012:

Aromas reminiscent of passion fruit and pineapple, with intense fruitiness, Herbes de Provence, noble raisin sweetness, honey, caramel, smoky aromas, stunningly elegant minerality, concentrated fruit, lively acidity and, as with all our naturally sweet wines, a long, lingering finish.



Cellaring Conditions:

Ideally stored in a cool, slightly damp and low-vibration cellar with consistent temperatures. If such a space is unavailable, these conditions today are best achieved through a modern wine refrigerator which can be optimized with temperature zones for both white and red wines. The recommended serving temperature for sparkling and white wines is around 8°C (46°F), for red wine around 15°C (59°F). The traditional adage to serve red wine at room temperature was made popular in a time before central heating!