



Grüner Veltliner - Eiswein 2015

Winery: The Diem family has been making wine since 1848 in the town of Obermarkersdorf in the northeastern part of the Weinviertel

Wine Maker: Gerald Diem

Varietal: 100% Grüner Veltliner – Prädikatswein

Wine region: Weinviertel, Niederösterreich

Climate: Dry, with hot summer days and cool nights

Vineyard: Single vineyard Nussberg (largest in Obermarkersdorf/Vines 30-35 yrs old)
Organic, dry farming, selective hand harvesting

Soil: Molasse, rich in humus, lime-free clay, shallow deposit on sand and gravel

Vinification: Extensive hand selection, 24-hours skin contact, three months on the fine yeast (Sur Lie) in steel tank, classic vinification with neutral yeast

Date of harvest: 26 November 2015

Alcohol content: 12,0% vol

Acidity: 6,1 g / l

Residual sugar: 133,6 g / l

Wine description: Ripe apple in the nose and on the palate, hints of cinammon, crisp, lovely balance, long dry finish.

Best to drink: 2015 - 2030

Case size: 6 x 0,375 l