



Rudolf Müller

2004 RUDOLF MULLER EISWEIN

Eiswein is a true specialty. It is made from very ripe, solidly frozen grapes, which are hand-picked during severe frost, usually in the early morning hours, when the temperature is 14° F or less and immediately pressed while still frozen. The liquid in the grape is discarded as ice and all that remains is the true extract of the wine.

Rudolf Müller has long-term contracts with small producers and estates throughout Germany. The 2004 Rudolf Müller Eiswein was made from grapes grown in vineyards in the Rheinhessen region. Ideal weather conditions, such as an early December frost and optimum acid/ripeness levels in the grapes, during the 2004 Eiswein harvest allowed Rudolf Müller to produce a good supply of affordably priced Eiswein.

The wine is light golden in color with beautiful aromas of dried fruit, apricots and dates. Its palate is rich and mouth filling, with flavors of raisins and honeyed fruit. The wine has excellent acidity and a long finish.

Ideal with blue cheeses, fruit based desserts, such as fruit tarts or as an after-dinner drink instead of dessert.

90 POINTS – EDITORS' CHOICE

WINE
ENTHUSIAST
MAGAZINE



*Imported by Winesellers, Ltd
www.winesellersltd.com*