Dr. Pauly Bergweiler



NOBLE HOUSE

EISWEIN 2016



Noble House was named in honor of the Prince Elect of Trier, the oldest city in Germany. He built this distinguished Noble House in 1743, where his grapes were pressed and his wines were made. Dr. Pauly-Bergweiler bought the house more than 100 years ago.

VARIETAL: 100% Eiswein

ABOUT EISWEIN: Eiswein is very limited since it can just be picked in the northern cool climate zones and thus are just made in Canada, Austria and Germany. Special vineyards higher in elevation and a and smoky mineral notes. Crisp, tangy finish. cooler micro climate are not picked in the normal October harvest time waiting for the first deep freezing temperatures in November/December. Total Eiswein production is ranging from 1-2% of the total harvest but ALCOHOL: 7.5% is just made in vintages where the freezing RESIDUAL SUGAR: 153.8 g/L temperatures came early enough such as TA: 9.9 g/L 2008 and 2009, 2010-2013 no Eiswein was

made since it was not cold enough. Because of global warming the Eiswein-category is becoming more and more limited.

TASTING NOTES: Lean, racy and with a laser beam of candied citrus, dried apricot

FOOD PAIRING: It is a unique dessert wine produced from grapes that have been frozen while still on the vines.

UPC: 8 83122 87614 8 12pk / 375ml

EISWEIN

