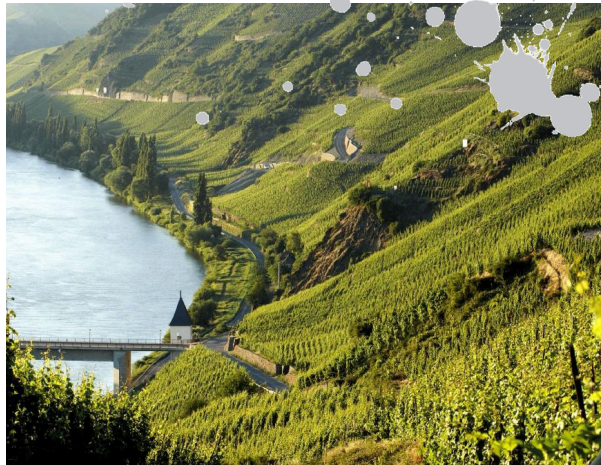


Producing top quality German Riesling is more than just a science, it is an art.

HEINZ EIFEL



Today, Heinz Eifel is run by father Heinz Eifel and daughter Anne Eifel-Spohr, crafting wines from the highest quality grapes processed with only the most modern standards, techniques and technology. Unlike many larger German wineries, Heinz Eifel himself has control over the entire winemaking process — from vine to bottle.

Eiswein 2018

Anne Eifel-Spohr
ANNE EIFEL-SPOHR
WINEMAKER



Rheinhessen, Germany
Ingelheimer Kaiserpfalz vineyard,
located between Mainz and Bingen



ALCOHOL: 10.0%
RS: 150 - 180 G/L
TA: 9.0 - 13.0 G/L



70% Silvaner / 30% Riesling
Heinz Eifel Eiswein is a culinary specialty. The grapes are being hand-picked in the early morning before sun rise at a temperature of minus 8°C. Because the grapes are frozen at the moment of pressing the grape juices can be separated from the non-frozen ingredients, such as sugars, acids and flavors. The result is a very small amount of highly concentrated grape must. This wine can be stored for many years and is an ideal dessert wine.



Color: Golden
Aroma: Vibrant with densely packed citrus, pear and floral notes.
Flavor: Intensely sweet, honey notes and a long acidic finish.



Food Pairing: Enjoy with blue cheese, fruit desserts or as dessert on its own.



UPC: 0 89832 91015 2

