



Wine: Traminer Eiswein Eiserne hand
Producer: Hiestand, Weingut & Hofbrennerei
Vintage: 2003
Grape: Traminer 100%
Alcohol: 14,5%
Unfermented sugar : 126,4 g/l
Acidity : 7,0 g/l

Vinification and maturing

The grapes have been picked by hand. Spontaneous fermentation for 4 months.

Tasting notes

Full golden. Full and ripe on the nose. Very typical for the extraordinary vintage of 2003. Drops like oil to the tongue. Heavy and rich showing the power of the sun in 2003. Wonderful concentrated in taste.

Food pairing

An excellent partner to goose liver.

Serving temperature

10/12°C

(Indeholder sulfitter)

