



Wine: Gewürztraminer eiswein
Producer: Hiestand, Weingut & Hofbrennerei
Vintage: 1993
Grape: Gewürztraminer 100%
Alcohol: 8,3%

Vinification and maturing

The grapes have been picked by hand on 15 November 1993 at a temperature of -9°C in the early morning hours. The frozen grapes were pressed immediately. After pressing the wine fermented near the fireplace in Erich Hiestand's home as the yeast will only ferment the sugar into alcohol in a warm environment.

Tasting notes

A concentrated flavour and taste, noble and very rare.

Food pairing

This eiswein is a great aperitif or after dinner together with a good cigar or very spicy cakes.

Serving temperature

10/12°C

(Indeholder sulfitter)

