

Leonard Kreusch

ESTATE LABEL



EISWEIN

Eiswein is quite unique, as it is made from grapes frozen on the vine and picked and pressed at temperatures of at least -7°C (under 20°F). Along with the natural sugars, extract and acidity are also concentrated when the grapes become frozen. This concentration helps create an exceptional dessert wine that can age for many years.

Our 2018 vintage was harvested during a Blood Moon (total lunar eclipse occurring after a lunar tetrad) during the second half of January, when night temperatures fell to nearly minus -10°C .

On the palate, the nectar is sublimely pure and intense, sumptuous and honeyed, yet impeccably balanced. In the glass, it opens with the scent of blossoms followed by notes of lime and ripe apricot. The immense, concentrated sweetness is kept in focus with streaks of acidity and crystalline minerality, which also provide depth and complexity.

Grape variety: Silvaner	Harvest date: 21-22 January 2019
Residual sugar: 176 grams per liter	Sugar at harvest: 36.6° Brix

item	size	alc. by vol.	residual sugar (g/l)	acidity (g/l)
EISWEIN - Rheinhessen	375ml	10.5%	176	5.6

Packaged in an antique brown Breganza flute with natural cork finish.