

# SCHLINK HAUS: Eiswein

## Quality Wine: Nahe, Germany

*fine honey aromas and harmonious acidity. This delicious nectar with delicate sweetness was picked in the frozen state and used to craft a rarity from frozen grapes. Healthy Silvaner grapes. A luxuriously sweet and full-bodied dessert wine.*

## Vinification:

*The frozen grapes were hand-picked at a temperature -10°C. The fermentation process was very slow and lasted almost 2 months.*

## Food Pairing:

*Blue cheese, goose liver, cakes and chocolate desserts*



Variety: Silvaner

Cru: Boden

Vines: 30 years old

Yield: Manual Harvest: 10 Hectarres

Alcohol: 9%

Maturity: 2018-2035

Temperature: 10-12 degrees Celsius