

WINE-INFO

ICE WINE 2008

WINE REGION

Villány,
Southwest of Hungary

EXPOSURE

Pillango vineyard,
3 hectares, Plateau

SOIL

Limestone bedrock, loess and clay topsoil

VINES

Planted in 1992
Density plantation: 3 m x 1 m

HARVEST

The frozen grapes were picked at the coldest nights of 2009. Winter - January 9th and 10th - with torch lights and dressed up like a Michelin man.

YIELD: 6,75 hl/ 3 Ha

VARIETIES: 100% Welschriesling

VINIFICATION-MATURATION

The secret of ice wine making is that the grapes left on the vines become shrivelled so the must is richer in content. Harvest is possible only when the temperature is continually below freezing point and definitely do not rise in the time of the harvest. This only can be guaranteed at night! The grapes were pressed in full cluster while they were still frozen; the must had extraordinary high sugar level (390 g/l). After a short barrel ageing the 675 litres of ice wine was bottled on 22nd July 2009, in 375 ml bottles.

BASIC ANALYSIS

Alcohol: 12,09 %
Total acidity: 7,57 g/l
Residual sugar: 167,8 g/l

CONTACT

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VILLÁNYI BORVIDÉK DHC VILLÁNY



WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

What makes ice wine interesting is not only its rarity but its special unmistakable character. Ice wine, just like Aszú wines is the result of natural concentration, but here it is not the botrytis character that dominates, but rather the distinct fruitiness. The nose is hip and elegant like a perfume (linden honey, elderberry and the balmy flower of grapevine). Its aromas are dominated by peach and tropical fruity notes (litchi, mango and pineapple).

CONSUME AT 9-10°C

MEAL SUGGESTION

Consume well chilled drop by drop or with tropical fruit desserts.

PACKAGING

Cartons of 12 • 600 bottles / pallet

