

Hartl Gruner Veltliner Eiswein

Weingut Hartl

Austria - Niederosterreich

Bright golden yellow. Delicate floral notes, tropical fruit and hints of honey are carried by vibrant freshness and beautifully balanced fruit sweetness. The palate is elegant and refined, leading to a long, graceful finish while remaining remarkably approachable. A delightful dessert wine.



RS: 88g/L
TA: 5.1g/L

Specifications	
Wine Type	Fortified/Dessert
Varietals	100% Gruner Veltliner
Age of Vines	Average 15 years
Agricultural Practices	Organic
Soil type	Ried Weingarten Satzäcker in Oberwaltersdorf; meagre gravelly alluvial soil covered by a 50-70 cm layer of sandy loess.
Vinification	The grapes were harvested using a mechanical harvester, and pressed quickly after while still frozen. Fermentation of the honey-like juices continued until the 31st of December. Gently filtered and bottled, before an extended cellar rest period.
Production	24 (9-liter cases)
Pairings	Enjoy with fine hard cheeses or fruit-based desserts like rhubarb crumble or lemon curd, or simply savor on its own - sip by sip. Great companion to the Austrian classics such as Kaiserschmarren and apple strudel.

Codes, Weights and Measures

UPC	7 84585 03626 4
Units/Case	6
Unit Size	375 mL
Container	bottle
SCC	1 07 84585 03526 4
SRP	\$ 57.99 USD 375mL Bottle