



ROTER EISWEIN - ORGANIC

Thermenregion, Austria

Johanneshof Reinisch



www.j-r.at

Method & Production

Johanneshof Reinisch Eiswein is made with fruit from the Dornfeld vineyard harvested in the early morning between late December and early January when the temperature in the vineyard and winery was at least -8° C. After being pressed when frozen the must is fermented and matured in stainless steel tanks for 4 months on the fine lees before bottling.

Tasting Notes

Beautiful red cherry color and lots of dark berry aromas on the nose. On the palate it has berry fruit character and the sweetness is balanced by excellent acidity.

Food Matching

The perfect companion to all kinds of sweet desserts with chocolate and berries.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
JR1018	Roter Eiswein - Organic	Merlot: 70% Cabernet Sauvignon: 30%	2018	9.5%	Cork	6X0.375lt	Yes	No	No	No