

# Apple Icing



## DESCRIPTION:

A perfectly balanced ice wine that pairs concentrated aromas of freshly picked apples with flavors of butterscotch, vanilla, and honey.

## PRODUCTION METHOD:

Produced with the Cryo-concentration method, fresh-pressed apple juice is frozen in barrels for six months. In time, a ball of ice forms in the middle of each barrel leaving a concentrated portion of sweet juice in the bottom that does not freeze. The sweet, nectar-like juice is then pumped out from around the ice. This sweet juice is cool fermented for up to eight weeks.

## PAIRINGS:

Most often served as/with dessert. Enjoy Apple Icing with cheesecake, bananas foster, creme brûlée, white chocolate. This ice wine also pairs well with the savory sweetness of sausages and caramelized onions and apples

## INSPIRATION:

Being located on the lakeshore of Lake Michigan in the heart of Kewaunee County, our winemakers wanted to take on the challenge of creating an iced wine from Wisconsin apples to celebrate our local growers and our cold weather. The result of their experiment was greatly awarded with multiple gold medals. Enjoy this tiny bottle of icing sweetness. It's a von Stiehl dessert wine favorite!

Serving Temperature: 46°F

Cellar Life: 3-5 years

Appellation: Wisconsin

Residual Sweetness: 13.1%

Alc. By Volume: 12.9%

Product UPC: 728284001338



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## OUR MISSION:

To create an innovative and diverse wine experience.

