

## **I.4.7 Icewine- Eiswein**

### **Definition:**

Wine made exclusively from the fermentation of fresh grapes having undergone cryoselection in the vineyard without recourse to physical procedures (see point d sheet Managing sugar contents in the wine harvest). The grapes used for the production of ice wine must be frozen during the harvest and be pressed in this state.

### **Prescriptions:**

- a) Harvesting and pressing should be performed at a recommended temperature lower or equal to  $-7^{\circ}\text{C}$ .
- b) The potential alcohol strength by volume for musts cannot be increased and should be as a minimum 15% volume  
(corresponding  $110^{\circ}$  Oechsle or 25.3 Brix).
- c) The minimal alcoholic strength acquired should be 5.5% by volume.
- d) The maximum limit of volatile acidity should be 35 milli-equivalents (2.1 g/l expressed in acetic acid).
- e) All grapes used in ice wine should come from the same region.