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°C.

b) The potential alcohol strength by volume for musts cannot be increased and should be as a minimum 15% volume

(corresponding 110° 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.