



*Weingut Schales seit 1783* **Schales** *Gegründet um gut zu sein*

## **56th ice wine harvest completed!**

Flörsheim-Dalsheim, 2th December 2010

Early this morning the new 2010 Schales ice wine vintage was harvested at 6 am under the eyes of interested journalists from a regional TV station. The temperatures fell to minus 9 degree C (15.8 F) and the Riesling grapes were deeply frozen. These are the ideal circumstances for the harvesting of ice wine.

Schales estate takes this risk of ice wine harvesting every year – well aware that the crop can be lost completely. This year it was even more daring, since the 2010 vintage is lowest yielding in last 30 years but with an enormous potential for longevity. The high minerality paired with high extract and density prepare these wines for almost a century of enjoyment.

This year`s ice wine is the 56th in the 227 year old history of Schales estate. An exceptional high must weight of 184° Oechsle was achieved. The first must tasting shows beside minerality, also high acidity concentration and an explosion of fruit flavors. Both family and employees were proud and pleased with the result and can now relax over the Christmas and New Year`s eve knowing that the work was worth it.

Facts of Ice Wine made in Germany:

Ice wine can only be harvested if the water in the grapes is completely frozen. Only the high concentrated grape juice runs from the press. Normally minus 7 degree C (19.4 F) are necessary to achieve these conditions in the grapes. In vintage years with high Oechsle degrees a few minus degrees more are necessary. Only if the grapes are harvested and pressed in frozen state the wines are allowed to be called ice wine in Germany. So nature determines if we are lucky to harvest one or not. Ice wines are wines of high concentration, complex in structure and delicious in taste. They fulfill all qualification requirements to present wines of exceptional storage ability and can be kept for decades. In the vaults of Arno Schales all 55 ice wines vintages of the estate are still stored.

The 2010 harvest is now complete!

SEASON GREETINGS from the Schales family  
and all the best for you and your beloved in 2011!

Further information: [www.schales.de](http://www.schales.de)!