



Technical Notes:
Residual Sugar: 277 g/L
Alcohol/volume: 10.5%
Brix at Harvest: 42.7°
Total Acidity: 12.7 g/L
Aging in Oak: None
Release Date: March 2025
Ageability: 10 to 15 years

2023 GRAND RESERVE VIDAL ICEWINE

VQA ~ Niagara River ~ VQA

Reif Estate Winery is a pioneer in the production of premium Canadian Icewine. The Grand Reserve Vidal Icewine grapes are harvested exclusively from our oldest 12-acre block of Vidal vines planted in 1981. Average picking temperatures range from -10° C to -12° C and took place on January 14th and 16th. The juice pressed was fermented for five-months, with temperature-controlled fermentation using selected yeast for cold slow fermentation in stainless steel tanks, to highlight the intense fruit flavours.

Tasting Notes: This very fine Icewine parallels some of the finest dessert wines in the world. Layered aromas of tropical fruits like lychee and pineapple with notes of peach and passion fruit on the palate with a delicate acidity on the finish to perfectly balance the sweetness. A classic pairing includes fine blue cheeses for an exceptional sweet and salty experience. Can also be enjoyed on its own for dessert or at the start of a meal paired with foie gras or creamy lobster bisque.