



Technical Notes:  
Residual Sugar: 267.2 g/L  
Alcohol/volume: 10 %  
Brix at Harvest: 43.7 °  
Total Acidity: 7.8 g/L  
Aging in Oak: None  
Release Date: August 2023  
Ageability: 10-15 years

## 2021 GRAND RESERVE VIDAL ICEWINE

VQA ~ Niagara Peninsula ~

Roberto DiDomenico Winemaker's Notes:

Reif is a pioneer in the production of premium Canadian Icewine. Our 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 10th and 11th. The juice pressed from clean fruit was carefully fermented for five-months, with temperature-controlled fermentation (less than 15°C), using selected yeast for cold slow fermenting. The wine was both fermented and aged in stainless steel tanks to highlight the complexity of stone fruit flavour.

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.