



# GEWÜRZTRAMINER SÜDSTEIERMARK 2013

**4,8 G/L** ACIDITY TA

**12,5 %** ABV

**0,75 L** SIZE

**2015 – 2020+** BEST ENJOYED

**1,1 G/L** RESIDUAL SUGAR

**21 TO 36** YEARS AGED VINES

**SCREW** CAP

A dense and accessible bouquet, with a scent of sour cherries, dark berries and slight grape aromas, juicy on the palate with velvety tannins, notes of dark berries, medium-bodied, elegant and harmonious with a good finish. A classical Zweigelt and a universal companion for food.



grape variety

*A crossing of two well-known grape varieties – Blaufränkisch and St. Laurent – bred at the Höhere Bundeslehr- und Forschungsanstalt Klosterneuburg, named after its inventor Fritz Zweigelt, meanwhile acknowledged as the most successful red breed in Central Europe.*



vintage

*Crushed must fermentation at 28°C for 12 days, malolactic fermentation in the wooden cask, left to mature for 12 months partly in the big wooden cask, partly in the used 300 l cask.*



ground / cultivation area

*Marl and brown loam on a Leithakalk basis.*



food attendant

*This red goes best with grilled chicken, roast turkey, roast veal, and the boiled beef dishes so typical of Austria.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)