



# GEWÜRZTRAMINER SÜDSTEIERMARK DAC 2018

## GEBIETSWEIN

**4,9 G/L** ACIDITY TA

**13,5 %** ABV

**0,75 L** SIZE

**3,9 G/L** RESIDUAL SUGAR

**CORK** CAP

**2020-2024+** BEST ENJOYED

**27 TO 67** YEARS AGED VINES

Elegant and engaging nose of milk caramel with peppery spice. Melting on the palate with clearly salty minerality. Dried figs and pickled black nuts underline the soft woody aroma. Well-integrated acidity provides tension and drinkability. Fine brioche notes. Creamy and spicy on the finish. (Thomas Schabl, diploma sommelier)



grape variety

*Clusters are densely berried and cylindrical, berries greyish-blue. Ripe from early to mid-October. Wines are powerful, extract-rich and fleshy and mostly intensely coloured.*



vintage

*Grapes picked and selected by hand, carefully whole-bunch pressed, slow spontaneous fermentation in the traditional wooden cask, left to mature on the lees for 10 to 12 months and stabilized in the steel tank for another 3 to 6 months.*



ground / cultivation area

*Limey marl (opok) and some sand/gravel soils.*



food attendant

*With medium-hearty fish (crustaceans) or meats roasted in their own juices, but also wild fowl or pasta dishes.*



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