



## GEWÜRZTRAMINER 2015

**6,4 G/LT** ACIDITY TA

**13,0 %** ABV

**0,75 L** SIZE

**2016-2022** BEST ENJOYED

**1,1 G/LT** RESIDUAL SUGAR

**9 TO 37** YEARS AGED VINES

**CORK** CAP

A subtle nose with a green expression, starting with mint and camomile; when aired somewhat riper and a scent of blood orange. Very lively on the palate with a tingling mineral feel, some lime and goose berry. A highly delicate impression lingers, with white peach in the finish. (Chris Biber – Weinfurore)



grape variety

*The variety has large lobed leaves and big loose clusters, is late-ripening and yields extract-rich, racy wines with very good aging properties.*



vintage

*Grapes picked and selected by hand, destemmed and carefully pressed, slowly fermented in big wooden casks, left to mature on the yeast for 12 months.*



ground / cultivation area

*Silty loam and clay marl.*



food attendant

*A wide range of pairings, ranging from light fish dishes or even raw fish to dishes full of herbs.*



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