



WEISSBURGUNDER RIED NUSSBERG 2011

GROSSE STK RIED

5,5 G/LT ACIDITY TA

14,0 % ABV

1,5 L SIZE

2015-2025 BEST ENJOYED

1,9 G/LT RESIDUAL SUGAR

20 YEARS AGED VINES

CORK CAP

A highly aromatic and minerally nose, with a scent of walnut and ripe pears, slightly framed in wood. On the palate equally spicy and minerally, powerful and greatly balanced, a very fine acidity, nutty and yellow-fruity notes, very long in the finish. A great example of its kind with excellent aging properties!



grape variety

Clusters are small and cylindrical and ripe by mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready flavour, are elegant, aromatic and quite extract-rich.



vintage

Grapes picked and selected by hand, carefully whole-bunch pressed, spontaneously fermented and matured in the 300 l cask for ten months, malolactic fermentation, stabilized in the oak for eight months and cellared in the bottle for another year.



ground / cultivation area

Lime sandstone and limey marl (opok).



food attendant

To be served with a hearty main course, excellent also with grilled or roast meat or game.



GAULT & MILLAU
(18 Punkte)



Big bottle and special shapes on request weingut@gross.at