



MORILLON RIED NUSSBERG "PRETSCHNIGG" FR 2015

GROSSE STK RIED

0,75 L SIZE

13,5 % ABV

4.0 G/L RESIDUAL SUGAR

6,5 G/L ACIDITY TA

CORK CAP

33 YEARS AGED VINES

2021 – 2026+ BEST ENJOYED

Prelude of oatmeal and roasted corn. With air opens a spectrum of aromas of chamomile, kumquat, hay flowers, as well as dried apricot. Taut on the palate, with linear body and cool acid tension. Delicately creamy and salty with nuances of blossom honey and lightly smoky hints. Seems very elegant and wonderfully balanced in the long finish. (Thomas Schabl, diploma sommelier)



grape variety

The grapes are medium-sized, slightly shouldered and ripen in late September, early October. The variety loves warm, chalky soils. Morillon is the name for Chardonnay in Styria.



vintage

Maceration time 24h. Slow and gentle pressing by tank press. 12h débourbage (pre-clarification), spontaneous fermentation in large neutral oak barrels (900lt). Aging for 12 months on full lees, 1st racking in steel tanks considering favorable lunar phases. At the appropriate time, the wine is clarified by means of small quantities of bentonite and preserved with a small dose of sulfur. After 22 months of aging in steel tanks, this wine was bottled unfiltered.



ground / cultivation area

Calcareous marl (opok) with calcareous sandstone.



food attendant

From festive roasts to saltwater fish, from rabbit to goose, for example, the wide culinary range of applications extends.



FALSTAFF

(94 Punkte)



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