



FURMINT GORCA 2015

VINO GROSS

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