

GEWÜRZTRAMINER 2016

GEBIETSWEIN

5,7 G/L ACIDITY TA

12,0 % ABV

0,75 L SIZE

1,2 G/L RESIDUAL SUGAR

SCREW CAP

9 BIS 48 YEARS AGED VINES

2017-2020 BEST ENJOYED

Aromatic and down-to-earth. Juicy apple plus some pear, cool, full-bodied and very fleshy. Some aromas with more temperature, reminiscent of peach and blooming dandelions, juicy, well-structured and long on the palate. (Arno Bergler, WeinErleben)

grape variety

A very late-ripening variety, needs warm sites with good air drainage. Clusters are medium-sized, cylindrical with a small side-cluster.

vintage

Grapes picked and selected by hand, carefully whole-bunch pressed and slowly fermented in stainless steel tanks, then left to mature on the lees for five months.

ground / cultivation area

Lime-free clay, silt and sand; primary rock soils.

food attendant

Ideal as an aperitif, or for a summer party, from beginning to end; also great with hearty starters.

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