



GELBER MUSKATELLER RIED PERZ 2018

ERSTE STK RIED

4,6 G/L ACIDITY TA

12,0 % ABV

0,75 L SIZE

1,2 G/L RESIDUAL SUGAR

CORK CAP

2020-2027+ BEST ENJOYED

27 YEARS AGED VINES

Aromatic finely tuned nose of white exoticism, herbs and mineral spices. Flowers, especially elderberry and acacia. Rises quickly in the glass and yet always unfolds something new. Great varietal typicity. Precise and delicate on the palate. Distinctly cool style with drinking-animating juiciness. Has a long lasting effect. A great muscatel. (Thomas Schabl, diploma sommelier)



grape variety

Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.



vintage

Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation (half in wooden barrels, half in stainless steel tanks) and a further 6 months' maturation on fine lees in stainless steel tanks.



ground / cultivation area

Lime-free loamy sands with gravel inclusions sedimented in a riverbed.



food attendant

Recommended with fine fish and white poultry, but also white asparagus; a very special treat when enjoyed on its own.



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