



RIESLING SPÄTLESE RARITÄT 2018

RARITÄT

5,6 G/L ACIDITY TA

11.5 % ABV

0,75 L SIZE

44,4 G/L RESIDUAL SUGAR

CORK CAP

2020-2025 BEST ENJOYED

30 YEARS AGED VINES

A whole fruit basket full of yellow fruits and dried fruit in the nose. A touch of beeswax and tangerine compote. On the palate animating, sweet-sour style. A good grip, with hints of ripe vineyard peach in the aftertaste. Flattering through & through. (Thomas Schabl, diploma sommelier)



grape variety

The variety has medium-sized leaves with a coarse surface. The underside is quite hairy, clusters are small, densely-berried and winged. Late-ripening small yellow-green berries.



vintage

Harvesting and grape selection by hand. Later harvest time for the botrytis-free grapes, some of which are overripe. The grapes are gently pressed whole using a vertical ram press.

Pre-fermentation in stainless steel tanks followed by 6 months' maturation in stainless steel tanks.



ground / cultivation area

Opok (limey marl).



food attendant

Attractive food companion, including for spicy Asian food.



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