



# GEWÜRZTRAMINER RARITÄT 2016

**5,3 G/L** ACIDITY TA

**12,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2022** BEST ENJOYED

**1,0 G/L** RESIDUAL SUGAR

Wonderfully individual and very exciting – an impenetrable mesh of aromas with preserved apricots and dried hay flowers, grain, malt and a little peat. Needs plenty of time to breathe and let a dried fruit fragrance develop. Juicy and spicy on the palate. Very long. (Arno Bergler, WeinErleben)



grape variety

*A very late-ripening variety, it needs warm sites with good air drainage. Clusters are medium-sized, cylindrical and have a little side-cluster.*



vintage

*Harvesting and grape selection by hand. 12 hour maceration period - destemmed. Gentle pressing using a basket press. Slow fermentation in 300 litre barrels (known as Holm). 12 months' maturation in barrels, followed by 6 months' maturation in steel tanks. Bottled without filtration.*



ground / cultivation area

*Lime sandstone and opok (limey marl).*



food attendant

*Fits the traditional austrian food like goose, duck or roast out of the oven. Tastes also to quince dishes.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)