

GEWÜRZTRAMINER
RARITÄT 2014

5,3 G/L ACIDITY TA
12,5 % ABV
0,75 L SIZE
1,0 G/L RESIDUAL SUGAR
2016-2020 BEST ENJOYED
SCREW CAP

Welschriesling somewhat different! Deep flavours of green-gage and skins of yellow apple, a tender hint of raised pastry with nuts, in the mouth slight herbal notes, some dried grass, dandelion, a hint of citrus in the finish, great length with minerally notes. (Arno Bergler – Wein erleben)

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.

GAULT & MILLAU
(16 Punkte)

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