

GEWÜRZTRAMINER 2017

5,2 G/L ACIDITY TA

14,0 % ABV

CORK CAP

0,75L SIZE

2018-2023 BEST ENJOYED

2,9 G/L RESIDUAL SUGAR

35 YEARS AGED VINES

The initial impression is characterised by Hirschbirne pear with hints of tobacco on the nose. Gradually, elegant aromas from maturation in large wooden barrels are also revealed. Stollwerck chocolate on the palate and lots of yellow pear again. Makes a real impact. The limy minerality typical of the local Opok clay marl and a constant acidity structure make the wine very easy to drink. *(Thomas Schabl, Sommelier)*

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

24 hour maceration period - destemmed. Spontaneous fermentation in 300 litre barrels. 10 months in a barrel and 2 months' stabilisation in a steel tank. Unfiltered.

ground / cultivation area

Silty loam and clay marl.

food attendant

Rabbit, saltimbocca, crispy roasts and well-seasoned dishes in general.

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