



WEISSBURGUNDER EHRENHAUSEN 2018

ORTSWEIN

5,8 G/L ACIDITY TA

12,5 % ABV

0,75 L SIZE

3,8 G/L RESIDUAL SUGAR

SCREW CAP

2018-2024+ BEST ENJOYED

25 TO 45 YEARS AGED VINES



grape variety

Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. With a slightly nutty to bready flavour, the wines are elegant, aromatic, and quite extract-rich.



vintage

Grapes picked and selected by hand, destemmed and carefully pressed. Spontaneous fermentation in traditional wooden casks. Left to mature there for 12 months.



ground / cultivation area

Four vineyard blocks on the steep hills sloping into the bowl-shaped Ratsch valley. Highly calcareous opok soils (limey marl) and smaller amounts of sandy/gravel soils.



food attendant

Fish, seafood, veal and poultry are suitable culinary pairings for this versatile wine.



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