



GEWÜRZTRAMINER RARITÄT 2017

6,8 G/L ACIDITY TA

12,5 % ABV

0,75 L SIZE

30,9 G/L RESIDUAL SUGAR

CORK CAP

2020-2030+ BEST ENJOYED

Sweet, fragrant, blooming acacia forests with floral elements such as peonies and bush roses. Deliciously playful and easy-drinking with lots of freshness and harmonious balance. (Arno Bergler, WeinErleben)



grape variety

Gewürztraminer is small-berried and the skins of a yellow-reddish colour.



vintage

Harvesting and grape selection by hand at a late harvest time. The botrytis-free grapes, some of which are overripe, 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

Lime sandstone with tuff inclusions.



food attendant

A versatile Auslese wine, great with fruit desserts, soft cheeses and meat dishes.



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