WEISSBURGUNDER 2017

GEBIETSWEIN

4,4 G/L ACIDITY TA

12,0 % ABV

SCREW CAP

0,75L SIZE

2018-2021 BEST ENJOYED

3,2 G/L RESIDUAL SUGAR

25 TO 45 YEARS AGED VINES

Smooth and timeless. Aromas of green tea, stone fruit and banana. Breathing brings out green pears and blanched almonds. Soothingly calm flavour, accessible and invigorating. Excellent with food. (Arno Bergler, WeinErleben)

grape variety

Clusters are small and cylindrical and ripe between early and mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready flavour, are elegant, spicy, and quite rich in extracts.

vintage

Grapes picked and selected by hand, destemmed and whole-bunch pressed, slowly fermented in steel tanks and traditional oak casks, followed by malolactic fermentation, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay, silt and sandy soils; primary rock soils.

food attendant

A perfect culinary all-rounder to serve with white poultry or freshwater fish as well as pasta and gratin dauphinois.

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