



# MORILLON RIED NUSSBERG "PRETSCHNIGG" 2017

## GROSSE STK RIED

**5 G/L** ACIDITY TA

**13,5 %** ABV

**0,75 L** SIZE

**1,1 G/L** RESIDUAL SUGAR

**CORK** CAP

**2019-2029+** BEST ENJOYED

**33** YEARS AGED VINES

Prelude of deep minerality. Fine aromas of crispy farmhouse bread crust and hay flowers. Tight and complex. In the taste fully ripe apricot and smoky lemon. A chalky, even oyster-water-like aftertaste focuses and holds the wine on the palate. A great Morillon, which seamlessly follows its Nussberg predecessors. (Thomas Schabl, wine sommelier)



grape variety

*The grapes are medium sized, lightly shouldered and ripe at the end of September, beginning of October. The variety loves warm, chalky soils. Morillon is the name for Chardonnay in Styria.*



vintage

*Slow, spontaneous fermentation in traditional, large wooden casks. Twelve months maturing on full yeast, followed by six months maturing in stainless steel tanks, bottled with deliberate avoidance of fining and filtration.*



ground / cultivation area

*Lime marl (Opok) with lime sandstone*



food attendant

*For example, the wide range of culinary applications extends from festive roasts to saltwater fish, from rabbit to goose.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)