



## RIESLING 2017

**6,23 G/L** ACIDITY TA

**13,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2023** BEST ENJOYED

**3,1 G/L** RESIDUAL SUGAR

**45** YEARS AGED VINES

An aromatic interplay of apricot and dried pineapple on the nose. Left to breathe, additional aromas of candied citrus fruit and icing sugar develop. Crystal clear with an impact on the palate. Mediterranean accents through ripe yellow stone fruit with ethereal aromas of lemon balm. Elegant, easy-drinking finish. Long storage potential. *(Thomas Schabl, Sommelier)*



grape variety

*The variety has medium-sized leaves with a coarse surface. The underside is quite hairy, clusters are small, densely-berried and winged. Late-ripening small yellow-green berries.*



vintage

*18 hour maceration period - not destemmed. Spontaneous fermentation in small used barrels (one 600 litre and one 300 litre barrel). Kept in a steel tank for another 6 months. Unfiltered.*



ground / cultivation area

*shell limestone*



food attendant

*Seafood, Mediterranean cuisine, salt-water fish*



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