



CHARDONNAY RARITÄT 2015

7,2 G/L ACIDITY TA

13,5 % ABV

0,75 L SIZE

2017-2023+ BEST ENJOYED

2,5 G/L RESIDUAL SUGAR

CORK CAP

31 YEARS AGED VINES

Full fruit and highly aromatic. A scent of orange peel, quince, along with yellow apple and a hint of cardamom. Cold smoke on top, but also hawthorn and tobacco. Then a fiery taste, roasted almonds, some fig and lots of lemon. Highly thirst-quenching and delicate, a refreshing interplay of fruit and acidity, paired with a fine lively structure. (Arno Bergler – WeinErleben)



grape variety

Clusters are medium-sized, slightly winged and ripe around mid-October. The variety thrives on warm, calcareous soils.



vintage

Grapes picked and selected by hand, carefully whole-bunch pressed, spontaneously fermented and left to mature for 18 months in the 300 l and 600 l cask (first / second filling), malolactic fermentation, bottled unfiltered.



ground / cultivation area

Loamy sands on lime sandstone.



food attendant

From crustaceans to veal, rabbit to quails, to be served with a wide range of culinary delights.



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