GEWÜRZTRAMINER 2017

6,36 G/L ACIDITY TA

13,5 % ABV

CORK CAP

0,75L SIZE

2018-2025 BEST ENJOYED

2,0 G/L RESIDUAL SUGAR

10 TO 45 YEARS AGED VINES

Wonderful, playful herbal spice, herbal notes in the foreground, red, delicate apple acidity, green lemon peel. Vibrant and immensely invigorating in the mouth, persistent green spice, restrained fruit and pronounced acidity and freshness. (Arno Bergler, WeinErleben)

grape variety

Typical regional cuveé | 40% Furmint | 20% Sauvignon Blanc | 40% Lački Rizling (Welschriesling)

vintage

Fermented and matured in large wooden barrels for 6 months.

ground / cultivation area

Silty loam and clay marl.

food attendant

Fish, seafood, veal and poultry.

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