



# WEISSBURGUNDER RIED KITTENBERG 2016

## ERSTE STK RIED

**6,2 G/L** ACIDITY TA

**12,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2025+** BEST ENJOYED

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

**48** YEARS AGED VINES

Needs to breathe. Dried pear peel, almond cream and cold stone. Spicy and cool. Very delicate and elegant, balanced acidity on the palate, green apple freshness on the finish. (Arno Bergler, WeinErleben)



### grape variety

*Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready aroma, are elegant, spicy, and quite extract-rich.*



### vintage

*Harvesting and grape selection by hand, gentle pressing of whole grapes, slow fermentation in traditional wooden barrels. 12 months' maturation in wooden barrels followed by another 5 months in stainless steel tanks.*



### ground / cultivation area

*Leithakalk and phyllitic slate.*



### food attendant

*Excellent with fish and white poultry, but also with warm antipasti; equally perfect to serve with a whole meal.*



Big bottle and special shapes on request

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