WEISSBURGUNDER EHRENHAUSEN 2017

ORTSWEIN

5,8 G/L ACIDITY TA
12,5 % ABV
SCREW CAP
0,75L SIZE
2018-2024+ BEST ENJOYED
3,8 G/L RESIDUAL SUGAR
25 TO 45 YEARS AGED VINES

Inviting nose of grated walnuts, ripe pears and spicy mineral notes. Harmonious with an impact on the palate, hints of spice and minerals, building tension, robust nature, lively and balanced on a long finish. Excellent with food. (Thomas Schabl, Sommelier)

grape variety

Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. With a slightly nutty to bready flavour, the wines are elegant, aromatic, and quite extract-rich.

vintage

Grapes picked and selected by hand, destemmed and carefully pressed. Spontaneous fermentation in traditional wooden casks. Left to mature there for 12 months.

ground / cultivation area

Four vineyard blocks on the steep hills sloping into the bowl-shaped Ratsch valley. Highly calcareous opok soils (limey marl) and smaller amounts of sandy/gravel soils.

food attendant

Fish, seafood, veal and poultry are suitable culinary pairings for this versatile wine.

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