

MORILLON
EHRENHAUSEN 2018

ORTSWEIN

5,2 G/L ACIDITY TA
12,5 % ABV
CORK CAP
0,75L SIZE
2018-2024+ BEST ENJOYED
1,2 G/L RESIDUAL SUGAR
18 TO 39 YEARS AGED VINES

Prelude of a cool chalky spice, which is charmingly underlaid by a citrus fruit. Swishing, dried apricot and fleur de sel flow from the glass. The fine bouquet is joined by apple chips, meadow herbs and some rusk. The palate is incredibly juicy and equally spicy. Harmoniously characterized by aging in traditional starter barrels with notes of autumn leaves and again rusk. In the finish, this Morillon Startin builds up again big and slips away in the long reverberation. ((Thomas Schabl, diploma sommelier)

grape variety

Clusters are medium-sized, slightly winged and ripe in early October. The variety loves warm, calcareous soils. In Styria, Morillon is another name for Chardonnay.

vintage

Grapes picked and selected by hand, carefully pressed, spontaneous fermentation, left for 12 months on the yeast in 600 l casks (Startin).

ground / cultivation area

Limey marl (opok), lime sandstone.

food attendant

Fish, seafood, veal or poultry – a good companion to round off any culinary delight.

FALSTAFF
(93 Punkte)

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