



GELBER MUSKATELLER RIED PERZ 2015

ERSTE STK RIED

6,5 G/LT ACIDITY TA

12,5 % ABV

0,75 L SIZE

2016-2023+ BEST ENJOYED

6,2 G/LT RESIDUAL SUGAR

24 YEARS AGED VINES

SCREW CAP

Unfolds incredibly when aired in a large glass! Completely devoid of fruit-forward Muscat Blanc flavours, compelling serious minerally notes instead. On the fruit side: fully ripe peach, spicy coriander seeds, grape skins, and a hint of bergamot. Some aromatic rosehip and dried apple. Lingers long on the palate. (Arno Bergler – Wein erleben)



grape variety

Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.



vintage

Grapes picked and selected by hand, left on the skins for a while, carefully pressed, spontaneous fermentation (partly in the wooden cask, partly in steel tanks); matured on the yeast for 5 months, and on the lees for another 2 months.



ground / cultivation area

Lime-free loamy sands with gravel inclusions sedimented in a riverbed.



food attendant

Recommended with fine fish and white poultry, but also white asparagus; a very special treat when enjoyed on its own.



VINARIA
(4 Sterne + TIPP)

FALSTAFF
(93 Punkte)

A LA CARTE
(93 Punkte)

GAULT & MILLAU
(17,5 Punkte)



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