



GRAUBURGUNDER RARITÄT 2016

5,8 ACIDITY TA

13,0 ABV

CORK CAP

0,75L SIZE

2019-2024+ BEST ENJOYED

1,1 RESIDUAL SUGAR

29-69 YEARS AGED VINES



grape variety

Clusters are densely berried and cylindrical, berries greyish-blue. Ripe from early to mid-October. Wines are powerful, extract-rich and fleshy and mostly intensely coloured.



vintage

Grapes picked and selected by hand, carefully whole-bunch pressed, slow spontaneous fermentation in the traditional wooden cask, left to mature on the lees for 10 to 12 months and stabilized in the steel tank for another few months.



ground / cultivation area

Limey marl (opok) and some sand/gravel soils.



food attendant

With medium-hearty fish (crustaceans) or meats roasted in their own juices, but also wild fowl or pasta dishes.



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