



# GEWÜRZTRAMINER RARITÄT 2015

**5,5 G/L** ACIDITY TA

**14,0 %** ABV

**0,375 L** SIZE

**54 G/L** RESIDUAL SUGAR

**SCREW** CAP

**2017-2037+** BEST ENJOYED

Peach purée and ripe galia melon, along with honeycomb and lots of citrus freshness. Tingly, clear and fruity. The tingly acidity makes for excellent thirst-quenching and lively qualities. (Arno Bergler – WeinErleben)



grape variety

*A blend of Riesling, Sämling 88 Scheurebe, Morillon and Sauvignon Blanc.*



vintage

*Grapes picked and selected by hand, carefully crushed in the vertical basket press, fermented and left to mature in steel for 16 months.*



ground / cultivation area

*Calcareous opok (limey marl) and some sand or gravel soils.*



food attendant

*The ideal companion for Austrian deserts and pastries.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)