

WEISSBURGUNDER 2016

GEBIETSWEIN

4,7 G/LT ACIDITY TA

12,5 % ABV

0,75 L SIZE

2017-2020 BEST ENJOYED

1,1 G/LT RESIDUAL SUGAR

SCREW CAP

24 TO 44 YEARS AGED VINES

Elegant and timeless. A classical wine with a nose of dried apple and tea cakes, melon and almond paste. Very compact on the palate, with finely woven aromas, a thirst-quenching and delicate impression. Great food companion. (Arno Bergler, WeinErleben)

grape variety

Clusters are small and cylindrical and ripe between early and mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready flavour, are elegant, spicy, and quite rich in extracts.

vintage

Grapes picked and selected by hand, destemmed and whole-bunch pressed, slowly fermented in steel tanks and traditional oak casks, followed by malolactic fermentation, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay, silt and sandy soils; primary rock soils.

food attendant

A perfect culinary all-rounder to serve with white poultry or freshwater fish as well as pasta and gratin dauphinois.

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