

GEWÜRZTRAMINER
RARITÄT 2017

7,2 G/L ACIDITY TA
11 % ABV
0,375 L SIZE
218,5 G/L RESIDUAL SUGAR
SCREW CAP
2019-2030+ BEST ENJOYED

Concentrated with a deep fruitiness. Primarily candied fruits such as apricot and pineapple, but also honey and orange peel. Concentrated on the palate, firm and dense, reminiscent of sweet apricot jam, while the robust acidity ensures a thrilling interplay of sweet and sour. (Arno Bergler, WeinErleben)

grape variety

The grapes are of medium size, slightly shouldered and mature in mid-October. This grape variety loves warm, limy soils. Morillon is the local name for Chardonnay.

vintage

Harvesting and grape selection by hand in the vineyard and in the press house on the selection table. Harvesting these grapes usually marks the end of the vineyard harvest. The grapes, some of which are overripe and infested with botrytis, are gently pressed whole using a vertical ram press. Pre-fermentation in stainless steel tanks followed by 6 months' maturation in stainless steel tanks.

ground / cultivation area

Loamy sand on calcareous sandstone.

food attendant

Best with blue cheese and classic Viennese pastries.

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