

GEWÜRZTRAMINER 2015

6,69 G/L ACIDITY TA

13,5 % ABV

CORK CAP

0,75L SIZE

2018-2027 BEST ENIOYED

1,1 G/L RESIDUAL SUGAR

60% 10 YEARS, 40% 35 YEARS AGED VINES

Deep spice paired with freshness and liveliness: aromatic apple, lemon peel and green melon; herbal spice and green tea on the palate; fantastic structure and lively aftertaste. (Arno Bergler, WeinErleben)



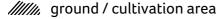
grape variety

The variety has large lobed leaves and big loose clusters, is late-ripening and yields extract-rich, racy wines with very good aging properties.



vintage

Fermented and matured in large wooden barrels for 18 months. Kept in steel tanks for another 12 months.



Silty loam and clay marl.



🔑 food attendant

Suitable with a wide range of foods from light fish dishes and raw fish to well-seasoned dishes.



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