

## **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)



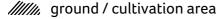
## grape variety

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