



WEISSBURGUNDER SÜDSTEIERMARK DAC 2019

GEBIETSWEIN

4,6 G/L ACIDITY TA

11,5 % ABV

0,75 L SIZE

1,1 G/L RESIDUAL SUGAR

SCREW CAP

2020-2023 BEST ENJOYED

19-47 YEARS AGED VINES

Elegant unobtrusive fragrance. White nougat and pome fruit form the vanguard in the nose. With air, almond slivers and some white pepper. The aromas continue on the palate.

Meltingly elegant with a nice length. Great food companion! (Thomas Schabl, diploma sommelier)



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