



# GEWÜRZTRAMINER RARITÄT 2017

**6,8 G/L** ACIDITY TA

**12,5 %** ABV

**0,75 L** SIZE

**30,9 G/L** RESIDUAL SUGAR

**CORK** CAP

**2020-2030+** BEST ENJOYED

Sweet, fragrant, blooming acacia forests with floral elements such as peonies and bush roses. Deliciously playful and easy-drinking with lots of freshness and harmonious balance. (Arno Bergler, WeinErleben)



grape variety

*Gewürztraminer is small-berried and the skins of a yellow-reddish colour.*



vintage

*Harvesting and grape selection by hand at a late harvest time. The botrytis-free grapes, some of which are overripe, 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

*Lime sandstone with tuff inclusions.*



food attendant

*A versatile Auslese wine, great with fruit desserts, soft cheeses and meat dishes.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)