

GEWÜRZTRAMINER
RARITÄT 2015

5,5 G/L ACIDITY TA
14,0 % ABV
0,375 L SIZE
54 G/L RESIDUAL SUGAR
SCREW CAP
2017-2037+ BEST ENJOYED

Peach purée and ripe galia melon, along with honeycomb and lots of citrus freshness. Tingly, clear and fruity. The tingly acidity makes for excellent thirst-quenching and lively qualities. (Arno Bergler – WeinErleben)

grape variety

A blend of Riesling, Sämling 88 Scheurebe, Morillon and Sauvignon Blanc.

vintage

Grapes picked and selected by hand, carefully crushed in the vertical basket press, fermented and left to mature in steel for 16 months.

ground / cultivation area

Calcareous opok (limey marl) and some sand or gravel soils.

food attendant

The ideal companion for Austrian deserts and pastries.

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