GEWÜRZTRAMINER SÜDSTEIERMARK 2015

0,75 L SIZE

Accessible nose with aromas of sour cherries and spicy notes, intense palate with velvety tannins, red berries, more hints of spice, elegant and balanced on a good, long finish. A classic Zweigelt and great with a variety of food. *(Thomas Schabl, Sommelier)*

grape variety

A crossing of two well-known grape varieties – Blaufränkisch and St. Laurent – bred at the Höhere Bundeslehr- und Forschungsanstalt Klosterneuburg, named after its inventor Fritz Zweigelt, meanwhile acknowledged as the most successful red breed in Central Europe.

vintage

Mash fermentation at 28° Celsius for 12 days, malolactic fermentation (MLF) in open fermentation vats, 30 months - partly matured in large wooden barrels, partly in used 300 litre barrels.

ground / cultivation area

Marl and brown loam on a Leithakalk basis

food attendant

This red goes best with grilled chicken, roast turkey, roast veal, and the boiled beef dishes so typical of Austria.

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