WEISSBURGUNDER
RIED KITTENBERG 2017

ERSTE STK RIED

6,1 ACIDITY TA

12,5 ABV

CORK CAP

0,75 L SIZE

2019 – 2026+ BEST ENJOYED

3,3 RESIDUAL SUGAR

49 YEARS AGED VINES

Deep, concentrated nose of lemon peel, Turkish honey and roasted, candied almonds. Full mouthfeel, but still cool and invigorating, mandarin on a long aftertaste. (Arno Berlger, WeinErleben)

grape variety

Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready aroma, are elegant, spicy, and quite extract-rich.

vintage

Harvesting and grape selection by hand, gentle pressing of whole grapes, slow fermentation in traditional wooden barrels. 12 months' maturation in wooden barrels followed by another 4 months in stainless steel tanks.

ground / cultivation area

Leithakalk and phyllitic slate.

food attendant

Excellent with fish and white poultry, but also with warm antipasti; equally perfect to serve with a whole meal.

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