

WEISSBURGUNDER
RIED NUSSBERG STAUDER 2018

GROSSE STK RIED

6,6 G/L ACIDITY TA

13 % ABV

0,75 L SIZE

3,9 G/L RESIDUAL SUGAR

CORK CAP

2020-2030+ BEST ENJOYED

28-59 YEARS AGED VINES

Finesse-rich nose of cantuccini, orange rub and mineral spice. Fine wood tones and the smoky lime notes typical of this origin are clearly perceptible. With air also grated hazelnuts and biscuit. Rich in extracts and full of tension on the palate. There is harmony between acidity, alcohol and body. Again a lot of citrus and minerality with noble melt in the long aftertaste. A great Pinot Blanc! (Thomas Schabl, diploma sommelier)

grape variety

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

vintage

Careful hand-picking and slow maturation - first 12 months in large traditional wooden barrels, then 6 months in stainless steel tanks. Bottled without filtration.

ground / cultivation area

Lime sandstone

food attendant

To be served with a hearty main course, excellent also with grilled or roast meat or game.

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