



# WEISSBURGUNDER RIED NUSSBERG 2011

## GROSSE STK RIED

**5,5 G/LT** ACIDITY TA

**14,0 %** ABV

**1,5 L** SIZE

**2015-2025** BEST ENJOYED

**1,9 G/LT** RESIDUAL SUGAR

**20** YEARS AGED VINES

**CORK** CAP

A highly aromatic and minerally nose, with a scent of walnut and ripe pears, slightly framed in wood. On the palate equally spicy and minerally, powerful and greatly balanced, a very fine acidity, nutty and yellow-fruity notes, very long in the finish. A great example of its kind with excellent aging properties!



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

*Grapes picked and selected by hand, carefully whole-bunch pressed, spontaneously fermented and matured in the 300 l cask for ten months, malolactic fermentation, stabilized in the oak for eight months and cellared in the bottle for another year.*



ground / cultivation area

*Lime sandstone and limey marl (opok).*



food attendant

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



**GAULT & MILLAU**  
(18 Punkte)



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