



# GELBER MUSKATELLER RIED PERZ 2015

## ERSTE STK RIED

**6,5 G/LT** ACIDITY TA

**12,5 %** ABV

**0,75 L** SIZE

**2016-2023+** BEST ENJOYED

**6,2 G/LT** RESIDUAL SUGAR

**24** YEARS AGED VINES

**SCREW** CAP

Unfolds incredibly when aired in a large glass! Completely devoid of fruit-forward Muscat Blanc flavours, compelling serious mineral notes instead. On the fruit side: fully ripe peach, spicy coriander seeds, grape skins, and a hint of bergamot. Some aromatic rosehip and dried apple. Lingers long on the palate. (Arno Bergler – Wein erleben)



grape variety

*Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.*



vintage

*Grapes picked and selected by hand, left on the skins for a while, carefully pressed, spontaneous fermentation (partly in the wooden cask, partly in steel tanks); matured on the yeast for 5 months, and on the lees for another 2 months.*



ground / cultivation area

*Lime-free loamy sands with gravel inclusions sedimented in a riverbed.*



food attendant

*Recommended with fine fish and white poultry, but also white asparagus; a very special treat when enjoyed on its own.*



**VINARIA**  
(4 Sterne + TIPP)

**FALSTAFF**  
(93 Punkte)

**A LA CARTE**  
(93 Punkte)

**GAULT & MILLAU**  
(17,5 Punkte)



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