

GEWÜRZTRAMINER
SÜDSTEIERMARK 2013

4,8 G/L ACIDITY TA
12,5 % ABV
0,75 L SIZE
2015 – 2020+ BEST ENJOYED
1,1 G/L RESIDUAL SUGAR
21 TO 36 YEARS AGED VINES
SCREW CAP

A dense and accessible bouquet, with a scent of sour cherries, dark berries and slight grape aromas, juicy on the palate with velvety tannins, notes of dark berries, medium-bodied, elegant and harmonious with a good finish. A classical Zweigelt and a universal companion for food.

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

Crushed must fermentation at 28°C for 12 days, malolactic fermentation in the wooden cask, left to mature for 12 months partly in the big wooden cask, partly in the used 300 l cask.

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