



# WEISSBURGUNDER GEBIETSWEINE 2020

## GEBIETSWEIN

**0,75 L** SIZE

**12 %** ABV

**2,0 G/L** RESIDUAL SUGAR

**4,9 G/L** ACIDITY TA

**SCREW** CAP

**28 – 48** YEARS AGED VINES

**2021-2024** BEST ENJOYED

Vinous nose of shelled nuts, cooked apples & meadow herbs. With air dried pear, some smoke and stone fruit. Structured palate with elegant melt, juicy texture and nice length. A wonderful food companion at rest in itself. (Thomas Schabl, diploma sommelier)



grape variety

*The grapes are small and cylindrical and ripen in early to mid-October. The variety loves skeletal soils. The wines have slightly nutty to bready aromas, are elegant, spicy and quite extractive.*



vintage

*Harvest and grape selection by hand. Gentle pressing of the grapes, slow and spontaneous fermentation in traditional wooden barrels, followed by malolactic fermentation, aging on the fine lees for five months.*



ground / cultivation area

*calcareous loam, silt and sandy soils; primary rock soils*



food attendant

*A perfect culinary all-rounder that harmonizes with light poultry and freshwater fish as well as with pasta dishes and potato gratins.*



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