



# RULÄNDER RARITÄT 2017

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

**12,5 %** ABV

**CORK** CAP

**0,75 L** SIZE

**2021-2025+** BEST ENJOYED

**6,9 G/L** RESIDUAL SUGAR

Bright lemon yellow color. Aromas of light cookie, roasted hazelnuts, as well as nashi pear flow clearly from the glass. With air, some cotton candy and candied apple. On the palate of an elegant melting and creamy nature. A whole fruit basket is reflected as well as ripe citrus. The light fruit sweetness and compact body form a very flattering varietal representative. (Thomas Schabl, diploma sommeliere)



grape variety

*The cluster is dense and cylindrical, the berries are grayish - blue. Ripening occurs in early to mid-October. The wines are powerful, extractive and fleshy, and mostly intense in color.*



vintage

*kalkhaltiger Opok (Kalkmergel) und vereinzelt auch Sand/ Kristallinböden*



ground / cultivation area

*calcareous opok (calcareous marl) and occasionally sand/ crystalline soils*



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