



# GEWÜRZTRAMINER 2017

## GEBIETSWEIN

**5,9 G/L** ACIDITY TA

**11,5 %** ABV

**SCREW** CAP

**0,75L** SIZE

**2018-2021** BEST ENJOYED

**3,7 G/L** RESIDUAL SUGAR

**10 TO 49** YEARS AGED VINES

Fresh, lively bouquet, reminiscent of green apples and citrus fruits. Direct and lively with crisp acidity, slender, notes of citrus zest on the lively aftertaste. (Stephan Picillini, Sommelier)



grape variety

*A very late-ripening variety, needs warm sites with good air drainage. Clusters are medium-sized, cylindrical with a small side-cluster.*



vintage

*Grapes picked and selected by hand, carefully whole-bunch pressed and slowly fermented in stainless steel tanks, then left to mature on the lees for five months.*



ground / cultivation area

*Lime-free clay, silt and sand; primary rock soils.*



food attendant

*Ideal as an aperitif, or for a summer party, from beginning to end; also great with hearty starters.*



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