



# WEISSBURGUNDER RIED KITTENBERG 2015

## ERSTE STK RIED

**5,2 G/LT** ACIDITY TA

**12,5 %** ABV

**0,75 L** SIZE

**2017-2024+** BEST ENJOYED

**1,1 G/LT** RESIDUAL SUGAR

**CORK** CAP

**47** YEARS AGED VINES

As clear as a mountain stream, fine, and reduced. The wine needs breathing and temperature but then springs up with a true firework of complexity. The nose delights in a mix of white currants, juicy apple, and a hint of dried ceps. The aromas are reflected on the palate, complete with some rusk and a slight hint of coconut; deeply mineral notes and a grasping acidity make for a long, exciting finish. (Arno Bergler – WeinErleben)



### grape variety

*Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready aroma, are elegant, spicy, and quite extract-rich.*



### vintage

*Grapes picked and selected by hand, carefully whole-bunch pressed, slowly fermented in traditional wooden casks, malolactic fermentation, matured on the lees for 9 months.*



### ground / cultivation area

*Leithakalk and phyllitic slate.*



### food attendant

*Excellent with fish and white poultry, but also with warm antipasti; equally perfect to serve with a whole meal.*



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