



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 sommellerie)



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