



# WEISSBURGUNDER RIED NUSSBERG STAUDER 2017

## RIEDENWEIN

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

**13,5** ABV

**CORK** CAP

**0,75L** SIZE

**2019-2029+** BEST ENJOYED

**2,1G/L** RESIDUAL SUGAR

**27-58** YEARS AGED VINES

Dense and full of tension. Chalky spice underpinned by grated nuts. Biscuit and a hint of coconut on the palate. Constantly accompanied by smoky chalk notes. The well-integrated acidity is in balance with the complex body. Nut cream and ripe Chinese pears on the finish. Remains on the palate for several minutes. A monumental Pinot Blanc. Drinks well for 10 years plus. Large glass recommended. (Thomas Schabl, Diplom Sommelier)



grape variety

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



vintage

*Careful hand-picking and slow maturation - first 12 months in large traditional wooden barrels, then 6 months in stainless steel tanks. Bottled without filtration.*



ground / cultivation area

*Lime sandstone*



food attendant

*To be served with a hearty main course, excellent also with grilled or roast meat or game.*



**FALSTAFF**

(95 Punkte)



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