



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