



WEISSBURGUNDER RIED KITTENBERG 2018

ERSTE STK RIED

5,5 G/L ACIDITY TA

12,5 % ABV

0,75 L SIZE

1,1 G/L RESIDUAL SUGAR

CORK CAP

2019 – 2026+ BEST ENJOYED

49 YEARS AGED VINES

First a cool nose with a flinty note, which quickly reveals Burgundy aromas with air. Grated hazelnut, white berries and dried lemon. On the palate juicy and radiant with finesse. Fine acidity bows like a red thread elegantly and completely through to the back. Somewhat supporting sweet enamel. Unagitated, exciting Pinot Blanc. (Thomas Schabl, diploma sommelier)



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

Harvesting and grape selection by hand, gentle pressing of whole grapes, slow fermentation in traditional wooden barrels. 12 months' maturation in wooden barrels followed by another 4 months in stainless steel tanks.



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