



# FURMINT IGLIČ 2015

## VINO GROSS

**6,69 G/L** ACIDITY TA

**13,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2027** BEST ENJOYED

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

**60% 10 YEARS, 40% 35** YEARS AGED VINES

Deep spice paired with freshness and liveliness: aromatic apple, lemon peel and green melon; herbal spice and green tea on the palate; fantastic structure and lively aftertaste. (Arno Bergler, WeinErleben)



grape variety

*The variety has large lobed leaves and big loose clusters, is late-ripening and yields extract-rich, racy wines with very good aging properties.*



vintage

*Fermented and matured in large wooden barrels for 18 months. Kept in steel tanks for another 12 months.*



ground / cultivation area

*Silty loam and clay marl.*



food attendant

*Suitable with a wide range of foods from light fish dishes and raw fish to well-seasoned dishes.*



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