

WEISSBURGUNDER
SÜDSTEIERMARK DAC 2018

GEBIETSWEIN

4,7 ACIDITY TA

12,0 ABV

SCREW CAP

0,75L SIZE

2019 – 2022 BEST ENJOYED

1,9 RESIDUAL SUGAR

26 – 46 YEARS AGED VINES

Light nose, yellow greengages and dried corn. Wonderfully creamy palate, blanched almonds, smooth and well-balanced, fantastic long finish. Great with food. (Arno Bergler, WeinErleben)

grape variety

Clusters are small and cylindrical and ripe between early and mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready flavour, are elegant, spicy, and quite rich in extracts.

vintage

Grapes picked and selected by hand, destemmed and whole-bunch pressed, slowly fermented in steel tanks and traditional oak casks, followed by malolactic fermentation, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay, silt and sandy soils; primary rock soils.

food attendant

A perfect culinary all-rounder to serve with white poultry or freshwater fish as well as pasta and gratin dauphinois.

Big bottle and special shapes on request weingut@gross.at