



# WEISSBURGUNDER SÜDSTEIERMARK DAC 2019

## GEBIETSWEIN

**4,6 G/L** ACIDITY TA

**11,5 %** ABV

**0,75 L** SIZE

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

**SCREW** CAP

**2020-2023** BEST ENJOYED

**19-47** YEARS AGED VINES

Elegant unobtrusive fragrance. White nougat and pome fruit form the vanguard in the nose. With air, almond slivers and some white pepper. The aromas continue on the palate.

Meltingly elegant with a nice length. Great food companion! (Thomas Schabl, diploma sommelier)



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](mailto:weingut@gross.at)