



# MORILLON EHRENHAUSEN 2017

## ORTSWEIN

**5,2 G/L** ACIDITY TA

**13,0 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2024+** BEST ENJOYED

**1,2 G/L** RESIDUAL SUGAR

**18 TO 39** YEARS AGED VINES

Inviting nose of grated walnuts, ripe pears and spicy-mineral notes. On the palate harmonious and powerful, again spicy and mineral notes, builds up tension, pithy nature, animating and balanced in the persistent finish. Great food companion. (Thomas Schabl, diploma sommelier)



grape variety

*Clusters are medium-sized, slightly winged and ripe in early October. The variety loves warm, calcareous soils. In Styria, Morillon is another name for Chardonnay.*



vintage

*Grapes picked and selected by hand, carefully pressed, spontaneous fermentation, left for 12 months on the yeast in 600 l casks (Startin).*



ground / cultivation area

*Limey marl (opok), lime sandstone.*



food attendant

*Fish, seafood, veal or poultry – a good companion to round off any culinary delight.*



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