



FURMINT GORCA 2018

VINO GROSS

6,53 G/L ACIDITY TA

12,5 % ABV

CORK CAP

0,75 L SIZE

2019-2026 BEST ENJOYED

1,2 G/L RESIDUAL SUGAR

12 TO 57 YEARS AGED VINES

Quince and lemon thyme on the nose. With air, hints of smoke and wet stone appear. Speckbirne pear and yellow apple on the palate. Very tight due to the varietal acidity structure. Pomegrana-te freshness and pineapple. Preserved lemon and fresh acidity in the long, narrow loaded aftertaste. A grand food companion! (*Thomas Schabl, Diploma sommelier*)



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

spontaneous fermentation, ten months maturation in large used wooden barrels, followed by four months maturation in steel tanks, no finings added, unfiltered



ground / cultivation area

silty loam and limy clay marl (opok)



food attendant

goes well with fish, poultry and warm starters; suitable as an accompaniment over several courses



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