



# 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](mailto:weingut@gross.at)