



## GEWÜRZTRAMINER 2018

**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](mailto:weingut@gross.at)