



GEWÜRZTRAMINER 2015

4,32 G/L ACIDITY TA

14,5 G/L ABV

CORK CAP

0,75L SIZE

1,3 G/L RESIDUAL SUGAR

10 YEARS AGED VINES

2018-2022 BEST ENJOYED

Deep and enormously complex. New aromas appear constantly. Orange oil, anise and hibiscus, but also some green plum and delicate acacia honey. The mash fermentation provides a lot of structure in the mouth. Cooling mint and a little sage on the long finish. (Arno Bergler, WeinErleben)



grape variety

Gewürztraminer is small-berried and the skins of a yellow-reddish colour.



vintage

Maceration "semi" carbonique (intracellular fermentation). Kept in 600 litre barrels for 30 months.



ground / cultivation area

Silty loam and clay marl (known locally as Opok)



food attendant

Aperitif, but also fantastic with goose liver or spicy, Asian-influenced dishes



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