

GEWÜRZTRAMINER 2016

7,06 G/L ACIDITY TA

12,5 % ABV

CORK CAP

0,75L SIZE

2018-2025 BEST ENJOYED

3,4 G/L RESIDUAL SUGAR

35 YEARS AGED VINES

Needs to breathe, very complex on the nose, green nuts, red berries, lots of yellow citrus fruit. A little cinnamon on the palate, rosehip and dried apple peel. Robust and resilient, herbal tannins on a lively aftertaste. (Arno Bergler, WeinErleben)

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

Fermented and matured in large wooden barrels for 12 months. Kept in steel tanks for another 6 months.

ground / cultivation area

Silty loam and clay marl.

food attendant

A wide range of pairings, ranging from light fish dishes or even raw fish to dishes full of herbs.

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