



GEWÜRZTRAMINER 2015

6,69 G/L ACIDITY TA

13,5 % ABV

CORK CAP

0,75L SIZE

2018-2027 BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

60% 10 YEARS, 40% 35 YEARS AGED VINES

Deep spice paired with freshness and liveliness: aromatic apple, lemon peel and green melon; herbal spice and green tea on the palate; fantastic structure and 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 18 months. Kept in steel tanks for another 12 months.



ground / cultivation area

Silty loam and clay marl.



food attendant

Suitable with a wide range of foods from light fish dishes and raw fish to well-seasoned dishes.



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