



# WEISSBURGUNDER 2016

## GEBIETSWEIN

**4,7 G/LT** ACIDITY TA

**12,5 %** ABV

**0,75 L** SIZE

**2017-2020** BEST ENJOYED

**1,1 G/LT** RESIDUAL SUGAR

**SCREW** CAP

**24 TO 44** YEARS AGED VINES

Elegant and timeless. A classical wine with a nose of dried apple and tea cakes, melon and almond paste. Very compact on the palate, with finely woven aromas, a thirst-quenching and delicate impression. Great food companion. (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)