



# WEISSBURGUNDER RIED KITTENBERG FR 2017

## ERSTE STK RIED

**6,0 G/L** ACIDITY TA

**12,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2022 – 2026+** BEST ENJOYED

**3,2** RESIDUAL SUGAR

**54** YEARS AGED VINES

Deep aromatic with dried apple chips, wet rock and mushroom. At the very beginning, a smokiness coming from the slate soil stirs, which settles after the first swirl, allowing ripened aromas such as crumbled Brioche and dried pear to emerge. On the palate, this wine presents itself very rich in extracts, always showing itself elegant and compact with a present acidity structure. Slightly salty and with dusty grip, it covers the whole palate and persists very long and linear. (Thomas Schabl, Weinakademiker)



### grape variety

*Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready aroma, are elegant, spicy, and quite extract-rich.*



### vintage

*Maceration time 4h. Slow and gentle pressing by tank press. 12h débourbage (pre-clarification), spontaneous fermentation in large neutral oak barrel (2400lt). Aging for 12 months on the full lees, 1st racking into a steel tank considering favorable lunar phases. At the appropriate time, the wine is clarified by means of small quantities of bentonite and preserved with a small dose of sulfur. After 5 months of aging in the steel tank, the upper part, clarified by natural sedimentation, was bottled. The lower part of the tank was transferred to a smaller tank and remained there for another year before this wine was bottled unfiltered.*



### ground / cultivation area

*Leithakalk and phyllitic slate.*



### food attendant

*Excellent with fish and white poultry, but also with warm antipasti; equally perfect to serve with a whole meal.*



Big bottle and special shapes [on request weingut@gross.at](mailto:weingut@gross.at)