

WEISSBURGUNDER
RIED KITTENBERG 2015

ERSTE STK RIED

5,2 G/LT ACIDITY TA

12,5 % ABV

0,75 L SIZE

2017-2024+ BEST ENJOYED

1,1 G/LT RESIDUAL SUGAR

CORK CAP

47 YEARS AGED VINES

As clear as a mountain stream, fine, and reduced. The wine needs breathing and temperature but then springs up with a true firework of complexity. The nose delights in a mix of white currants, juicy apple, and a hint of dried ceps. The aromas are reflected on the palate, complete with some rusk and a slight hint of coconut; deeply minerally notes and a grasping acidity make for a long, exciting finish. (Arno Bergler – WeinErleben)

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

Grapes picked and selected by hand, carefully whole-bunch pressed, slowly fermented in traditional wooden casks, malolactic fermentation, matured on the lees for 9 months.

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