



GELBER MUSKATELLER RIED PERZ 2017

ERSTE STK RIED

5,1 G/L ACIDITY TA

12,0 % ABV

CORK CAP

0,75L SIZE

2018-2025+ BEST ENJOYED

2,2 G/L RESIDUAL SUGAR

26 YEARS AGED VINES

Fleshy yellow peaches, a little bread seasoning, incredibly rich. Reminiscent of alpine herbs with plenty of mint on the palate. Complex, deep spice with a wonderful juiciness characterized by ripe grapes. A wine with a great future! (Arno Bergler, WeinErleben)



grape variety

Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.



vintage

Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation (half in wooden barrels, half in stainless steel tanks) and a further 6 months' maturation on fine lees in stainless steel tanks.



ground / cultivation area

Lime-free loamy sands with gravel inclusions sedimented in a riverbed.



food attendant

Recommended with fine fish and white poultry, but also white asparagus; a very special treat when enjoyed on its own.



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