



GEWÜRZTRAMINER RARITÄT 2016

5,3 G/L ACIDITY TA

12,5 % ABV

CORK CAP

0,75L SIZE

2018-2022 BEST ENJOYED

1,0 G/L RESIDUAL SUGAR

Wonderfully individual and very exciting – an impenetrable mesh of aromas with preserved apricots and dried hay flowers, grain, malt and a little peat. Needs plenty of time to breathe and let a dried fruit fragrance develop. Juicy and spicy on the palate. Very long. (Arno Bergler, WeinErleben)



grape variety

A very late-ripening variety, it needs warm sites with good air drainage. Clusters are medium-sized, cylindrical and have a little side-cluster.



vintage

Harvesting and grape selection by hand. 12 hour maceration period - destemmed. Gentle pressing using a basket press. Slow fermentation in 300 litre barrels (known as Holm). 12 months' maturation in barrels, followed by 6 months' maturation in steel tanks. Bottled without filtration.



ground / cultivation area

Lime sandstone and opok (limey marl).



food attendant

Fits the traditional austrian food like goose, duck or roast out of the oven. Tastes also to quince dishes.



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