

GEWÜRZTRAMINER
RARITÄT 2017

6,8 G/L ACIDITY TA
12,5 % ABV
0,75 L SIZE
30,9 G/L RESIDUAL SUGAR
CORK CAP
2020-2030+ BEST ENJOYED

Sweet, fragrant, blooming acacia forests with floral elements such as peonies and bush roses. Deliciously playful and easy-drinking with lots of freshness and harmonious balance. (Arno Bergler, WeinErleben)

grape variety

Gewürztraminer is small-berried and the skins of a yellow-reddish colour.

vintage

Harvesting and grape selection by hand at a late harvest time. The botrytis-free grapes, some of which are overripe, are gently pressed whole using a vertical ram press.
Pre-fermentation in stainless steel tanks followed by 6 months maturation in stainless steel tanks.

ground / cultivation area

Lime sandstone with tuff inclusions.

food attendant

A versatile Auslese wine, great with fruit desserts, soft cheeses and meat dishes.

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