



GEWÜRZTRAMINER RARITÄT 2015

6,0 G/L ACIDITY TA

13,0 % ABV

0,75 L SIZE

2017-2023+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

CORK CAP

27 TO 67 YEARS AGED VINES

Liveliness and a tender cheerfulness is the motto here. Rather far removed from other opulent and baroque representatives of this variety. Many of the appreciated Pinot Gris aromas are there, including red currant, quince and freshly picked figs. But also ripe apples, some brioche, and ground hazelnut. The palate dominated by an exciting juiciness; an incredibly fresh, lively yet profound wine with great potential for aging. (Arno Bergler – WeinErleben)



grape variety

Clusters are densely berried and cylindrical, berries greyish-blue. Ripe from early to mid-October. Wines are powerful, extract-rich and fleshy and mostly intensely coloured.



vintage

Grapes picked and selected by hand, carefully whole-bunch pressed, slow spontaneous fermentation in the traditional wooden cask, left to mature on the lees for 10 to 12 months and stabilized in the steel tank for another 3 to 6 months.



ground / cultivation area

Limey marl (opok) and some sand/gravel soils.



food attendant

With medium-hearty fish (crustaceans) or meats roasted in their own juices, but also wild fowl or pasta dishes.



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