

WEISSBURGUNDER 2015

ORTSWEIN

5,5 G/LT ACIDITY TA

13,0 % ABV

0,75 L SIZE

2017-2022+ BEST ENJOYED

4,9 G/LT RESIDUAL SUGAR

CORK CAP

23 TO 43 YEARS AGED VINES

Opens up in the glass, with a hint of freshly ground almonds and lots of white crackle at first, then with highly earthy-minerally notes. Pleasantly free of ostensible aromas, and due to the long maturing period and limey marl soils, full of juiciness and substance. Earthy, with a good core, and a great citrus freshness in the finish. (Arno Bergler – WeinErleben)

grape variety

Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. With a slightly nutty to bready flavour, the wines are elegant, aromatic, and quite extract-rich.

vintage

Grapes picked and selected by hand, destemmed and carefully pressed. Spontaneous fermentation in traditional wooden casks. Left to mature there for 12 months, then in the steel tank on the lees for another 4 months. Bottled unfiltered after 17 months.

ground / cultivation area

Four vineyard blocks on the steep hills sloping into the bowl-shaped Ratsch valley. Highly calcareous opok soils (limey marl) and smaller amounts of sandy/gravel soils.

food attendant

Fish, seafood, veal and poultry are suitable culinary pairings for this versatile wine.

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