

GEWÜRZTRAMINER
SÜDSTEIERMARK DAC 2020

GEBIETSWEIN

5,7G/L ACIDITY TA
10,0% ABV
0,75 L SIZE
1,2 G/L RESIDUAL SUGAR
SCREW CAP
2021-2024 BEST ENJOYED
13-52 YEARS AGED VINES

Crystal clear aromatic structure of peeled yellow apple, wild thyme as well as lemon blossom and pink pepper. On the palate pleasantly serious and at the same time animating light-footed. The alcohol content of only 10 vol. % tempts to generous refilling. (Thomas Schabl, diploma sommelier)

grape variety

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

vintage

Grapes picked and selected by hand, carefully whole-bunch pressed and slowly fermented in stainless steel tanks, then left to mature on the lees for five months.

ground / cultivation area

Lime-free clay, silt and sand; primary rock soils.

food attendant

Ideal as an aperitif, or for a summer party, from beginning to end; also great with hearty starters.

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