



MORILLON EHRENHAUSEN 2015

ORTSWEIN

5,9 G/L ACIDITY TA

13,0 % ABV

0,75 L SIZE

2017-2022+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

CORK CAP

17 TO 38 YEARS AGED VINES

Down-to-earth, compact and rich in fiery aromas. A scent of vegetable notes paired with lots of fruit. Ripe red apple along with meadow herbs, some rusk, and tender red berries. Both tingly and juicy on the palate, complex, with a highly animating, elegant acidity. (Arno Bergler – WeinErleben)



grape variety

Clusters are medium-sized, slightly winged and ripe in early October. The variety loves warm, calcareous soils. In Styria, Morillon is another name for Chardonnay.



vintage

Grapes picked and selected by hand, carefully pressed, spontaneous fermentation, left for 12 months on the yeast in 600 l casks (Startin) and on the lees in the steel tank for another 6 months.



ground / cultivation area

Limey marl (opok), lime sandstone.



food attendant

Fish, seafood, veal or poultry – a good companion to round off any culinary delight.



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