



# GEWÜRZTRAMINER SÜDSTEIERMARK 2015

0,75 L SIZE

Accessible nose with aromas of sour cherries and spicy notes, intense palate with velvety tannins, red berries, more hints of spice, elegant and balanced on a good, long finish. A classic Zweigelt and great with a variety of food. *(Thomas Schabl, Sommelier)*



grape variety

*A crossing of two well-known grape varieties – Blaufränkisch and St. Laurent – bred at the Höhere Bundeslehr- und Forschungsanstalt Klosterneuburg, named after its inventor Fritz Zweigelt, meanwhile acknowledged as the most successful red breed in Central Europe.*



vintage

*Mash fermentation at 28° Celsius for 12 days, malolactic fermentation (MLF) in open fermentation vats, 30 months – partly matured in large wooden barrels, partly in used 300 litre barrels.*



ground / cultivation area

*Marl and brown loam on a Leithakalk basis*



food attendant

*This red goes best with grilled chicken, roast turkey, roast veal, and the boiled beef dishes so typical of Austria.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)