GELBER MUSKATELLER
RIED PERZ 2017

ERSTE STK RIED

5,1 G/L ACIDITY TA
12,0 % ABV
CORK CAP
0,75L SIZE
2018-2025+ BEST ENJOYED
2,2 G/L RESIDUAL SUGAR
26 YEARS AGED VINES

Fleshy yellow peaches, a little bread seasoning, incredibly rich. Reminiscent of alpine herbs with plenty of mint on the palate. Complex, deep spice with a wonderful juiciness characterized by ripe grapes. A wine with a great future! (Arno Bergler, WeinErleben)

grape variety

Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.

vintage

Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation (half in wooden barrels, half in stainless steel tanks) and a further 6 months' maturation on fine lees in stainless steel tanks.

ground / cultivation area

Lime-free loamy sands with gravel inclusions sedimented in a riverbed.

food attendant

Recommended with fine fish and white poultry, but also white asparagus; a very special treat when enjoyed on its own.

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