



WEISSBURGUNDER RIED NUSSBERG 2015

GROSSE STK RIED

7,1 G/L ACIDITY TA

13,5 % ABV

CORK CAP

1,5L SIZE

2018-2028+ BEST ENJOYED

6,3 G/L RESIDUAL SUGAR

23 YEARS AGED VINES

Rich, complex and full of tension, but also delicate and very playful: nut cream and dried apple rings, dandelion blossoms and dried hay flowers, a hint of marzipan. Very precise on the palate, ripe wild strawberries. Plenty of freshness on the palate after breathing. Retains intensity in finish – lots of staying power. (Arno Bergler, WeinErleben)



grape variety

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



vintage

Careful hand-picking and slow maturation – first 16 months in large traditional wooden barrels, then 12 months in stainless steel tanks. Bottled without filtration.



ground / cultivation area

Lime sandstone and limey marl (opok).



food attendant

To be served with a hearty main course, excellent also with grilled or roast meat or game.



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