



# CHARDONNAY SÜDSTEIERMARK DAC 2018

## RARITÄT

**6 G/L** ACIDITY TA

**13 %** ABV

**0,75 L** SIZE

**2020-2026+** BEST ENJOYED

**1,1 G/L** RESIDUAL SUGAR

**CORK** CAP

**34** YEARS AGED VINES

Seductive nose of cantuccini, orange zest, and finely spiced notes of chalk dust and hay. Gaining finesse with every minute. Straight through on the palate. Powerful, with a lot of enamel and yellow fruit. Salty, precise finish. A wine with elegance and depth of Burgundy style. (Thomas Schabl, diploma sommeliere)



grape variety

*Clusters are medium-sized, slightly winged and ripe around mid-October. The variety thrives on warm, calcareous soils.*



vintage

*Grapes picked and selected by hand, carefully whole-bunch pressed, spontaneously fermented and left to mature for 18 months in the 300 l and 600 l cask (first / second filling), malolactic fermentation, bottled unfiltered.*



ground / cultivation area

*Loamy sands on lime sandstone.*



food attendant

*From crustaceans to veal, rabbit to quails, to be served with a wide range of culinary delights.*



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