GEWÜRZTRAMINER SÜDSTEIERMARK DAC 2018

GEBIETSWEIN

4,9 G/L ACIDITY TA
13,5 % ABV
0,75 L SIZE
3,9 G/L RESIDUAL SUGAR
CORK CAP
2020-2024+ BEST ENJOYED
27 TO 67 YEARS AGED VINES

Elegant and engaging nose of milk caramel with peppery spice. Melting on the palate with clearly salty minerality. Dried figs and pickled black nuts underline the soft woody aroma. Well-integrated acidity provides tension and drinkability. Fine brioche notes. Creamy and spicy on the finish. (Thomas Schabl, diploma sommelier)

grape variety

Clusters are densely berried and cylindrical, berries greyish-blue. Ripe from early to mid-October. Wines are powerful, extract-rich and fleshy and mostly intensely coloured.

vintage

Grapes picked and selected by hand, carefully whole-bunch pressed, slow spontaneous fermentation in the traditional wooden cask, left to mature on the lees for 10 to 12 months and stabilized in the steel tank for another 3 to 6 months.

ground / cultivation area

Limey marl (opok) and some sand/gravel soils.

food attendant

With medium-hearty fish (crustaceans) or meats roasted in their own juices, but also wild fowl or pasta dishes.

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