GEWÜRZTRAMINER 2017

GEBIETSWEIN

5,9 G/L ACIDITY TA

11,5 % ABV

SCREW CAP

0,75L SIZE

2018-2021 BEST ENJOYED

3,7 G/L RESIDUAL SUGAR

10 TO 49 YEARS AGED VINES

Fresh, lively bouquet, reminiscent of green apples and citrus fruits. Direct and lively with crisp acidity, slender, notes of citrus zest on the lively aftertaste. (Stephan Picillini, Sommelier)

grape variety

A very late-ripening variety, needs warm sites with good air drainage. Clusters are medium-sized, cylindrical with a small side-cluster.

vintage

Grapes picked and selected by hand, carefully whole-bunch pressed and slowly fermented in stainless steel tanks, then left to mature on the lees for five months.

ground / cultivation area

Lime-free clay, silt and sand; primary rock soils.

food attendant

Ideal as an aperitif, or for a summer party, from beginning to end; also great with hearty starters.

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